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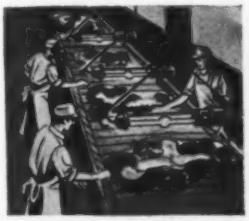
Portable Pasteuray goes anywhere—to the "trouble" spots—and "down under" to the bloody neck sections.

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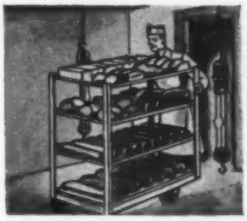
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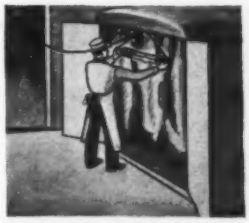
A close-up treatment with Portable Pasteuray keeps these bloody neck-ends in good condition.



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THE NATIONAL
PROVISIONER

Volume 114 MAY 4, 1946 Number 18

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All the above brand names have Kold-Hold refrigerated trucks. In the competitive days ahead delivering better, fresher meat to your customers will be a big point in your favor. Keep pace with the field by equipping your trucks with Kold-Hold refrigeration plates. You'll find, just as others, that your truck equipped with Hold-Over plates has these advantages:

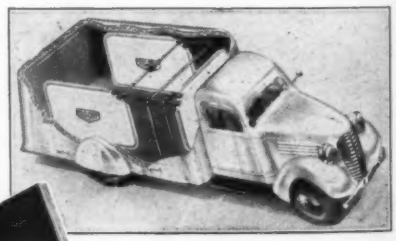
KEEPS MEAT FRESHER — Kold-Hold plates hold even, specified temperatures throughout the long day runs, give your meat added customer appeal by keeping it fresher and untainted. In providing a cooler room on wheels, Hold-Over plates eliminate loss from slime, loss of bloom and trimming.

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LOW COST OPERATION — Operation cost of Kold-Hold truck refrigeration is considerably less than the cost of ice, and is the efficient worry-free refrigeration system.

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Papa Krausmeyer's Extra Head



1 Once there was a sausage maker named Krausmeyer who worried because his sausages were too good. He worked night and day trying to keep up with the demand. Then Mrs. Krausmeyer got worried too. "Papa," she said, "you're killing yourself. It's time you hired yourself a helper." "Helper!" snorted Papa. "Nobody but a Krausmeyer could ever make sausages this way! What I need is an extra head!"



2 Just then in popped a Taylor Field Engineer. "Mr. Krausmeyer," said he, "making one head do the work of two is an old Taylor custom. With a Taylor-controlled air-conditioned smokehouse, you can increase production without losing a bit of Krausmeyer quality!"



3 Many of the great food names rose from the same modest beginnings as Papa Krausmeyer's. With Taylor quality control, you can mass-produce your most cherished formula with loving care. Today Taylor Instruments control every type of food production you can imagine.

Did you see this Taylor ad in the April 1st *Time Magazine*? It showed your customers how Taylor accuracy can help you *safely* mass-produce your choicest laboratory formulas!

4 fam... Frying... potatoes men prefer but seldom get at home!



5 If you want to get ahead like Krausmeyer and other Taylor customers, write Taylor Instrument Companies, Rochester, N. Y., or Toronto, Canada. We make instruments for indicating, recording, and controlling temperature, pressure, humidity, flow, and liquid level.

Maybe you don't know *all* the advantages of Patapar

Beautiful Printing: When Patapar* Vegetable Parchment is printed the effect is bright and colorful. We can do the printing in our plants which are completely equipped for printing by letterpress or offset lithography. Our presses continually hum – turning out printed Patapar in rolls – in sheets – in one color – two colors – several colors.

So if you want your Patapar printed, just call on us. We'll create designs for you – make sketches – suggest colors – handle every detail.

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Patapar is made in 179 different types to fill an endless variety of needs. Some types of Patapar are airtight. Other types allow for "breathing." There are types with varying degrees of wet-strength, grease-proofness, translucency.

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The Patapar keymark is nationally advertised as a symbol of wrapper protection. We can furnish it without extra charge on your printed Patapar wrappers. It is a way to tell customers that your product is well protected.

A FEW OF PATAPAR'S USES:

Meat wrappers, butter wrappers, tub liners and circles, ham boiler liners, lard wrappers and bulk packaging units, carton and box liners.

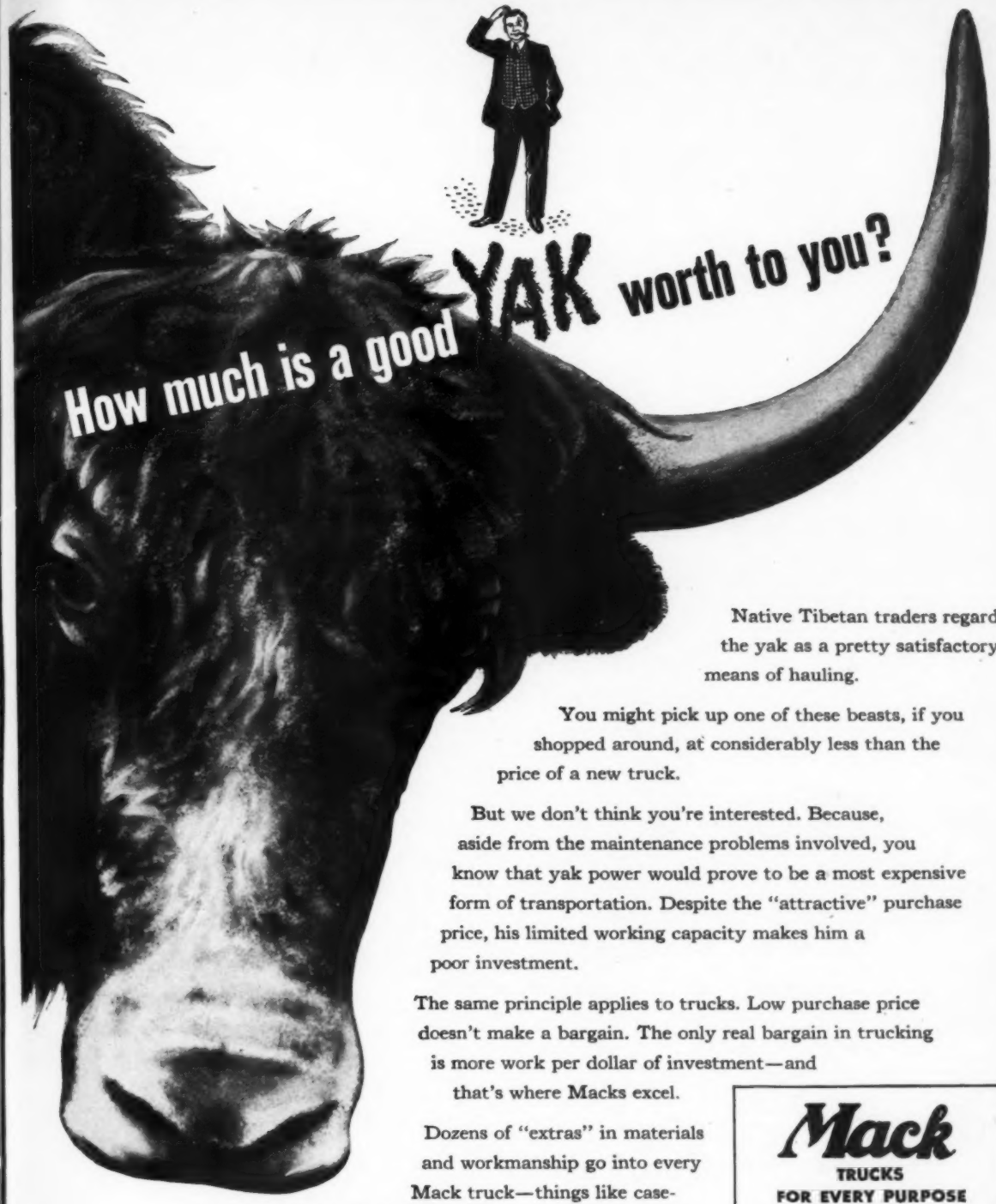
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Native Tibetan traders regard the yak as a pretty satisfactory means of hauling.

You might pick up one of these beasts, if you shopped around, at considerably less than the price of a new truck.

But we don't think you're interested. Because, aside from the maintenance problems involved, you know that yak power would prove to be a most expensive form of transportation. Despite the "attractive" purchase price, his limited working capacity makes him a poor investment.

The same principle applies to trucks. Low purchase price doesn't make a bargain. The only real bargain in trucking is more work per dollar of investment—and that's where Macks excel.

Dozens of "extras" in materials and workmanship go into every Mack truck—things like case-hardened, generator-ground timing gears that *never* wear out; rubber Shock Insulators instead of ordinary spring shackles; special, heat-treated steel alloys; and a Composite Rear Axle of new design and unequalled strength. When you buy a truck that's built that way, it lasts years longer, rolls more miles, hauls more tons. That's why, though the price is a bit higher, *a Mack costs you a lot less in the end.*

Mack
TRUCKS
FOR EVERY PURPOSE



PERFORMANCE COUNTS

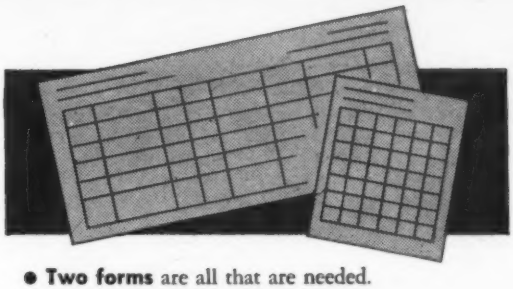
Mack Trucks, Inc., Empire State Building, New York 1, New York. Factories at Allentown, Pa.; Plainfield, N. J.; New Brunswick, N. J.; Long Island City, New York. Factory branches and dealers in all principal cities for service and parts


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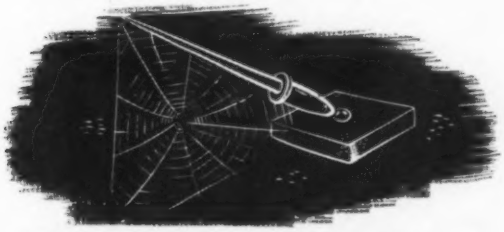
Peacetime or wartime Streamlined P. M. pays out

Preventive Maintenance played a large part in keeping overworked buses, trucks and contractors' equipment in the fight on the home-front during the war years. Now it can play an even greater part in your battle against high fleet operating costs.

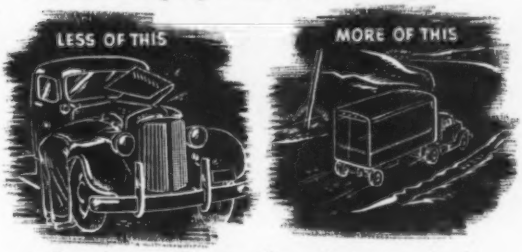
That is why Standard Oil continues to offer its Streamlined P.M. Plan to fleet operators in the Midwest. It is Streamlined because it is one of the simplest, workable P.M. plans available. Here are some of the advantages:



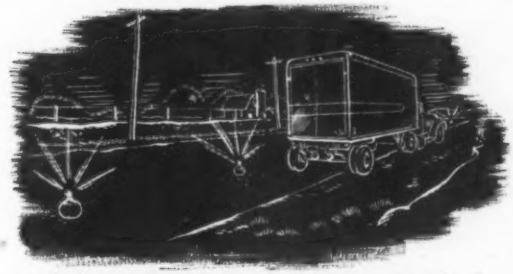
• **Two forms** are all that are needed.



• **Record keeping** is reduced to the minimum.



• **Requires minimum shop time** to maintain equipment in top condition.



• **Reduces road failures** and lengthens life of new and old equipment.

A Standard Automotive Engineer will gladly show you how simple this plan is and help you get started saving with "Streamline" Maintenance. Write Standard Oil Company (Ind.), 910 S. Michigan Ave., Chicago 80, Ill.

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★ *Uniform!*

ARMOUR and Company

USDA EXTENDS TIME FOR WAGE PAYMENTS TO OBTAIN SUBSIDY

Packers will have until May 10 to make increased wage payments to employes to be eligible for subsidy payments under the packinghouse wage adjustment program, the U. S. Department of Agriculture announced this week.

The original order issued by the department on April 22 required slaughterers to make increased wage payments before April 25 for the period January 26-March 10, 1946. The extension gives them until May 10 to make these adjustments. Other provisions of the order remain unchanged.

USDA officials said the time was being extended because a number of slaughterers had been unable to complete wage negotiations covering increases for the January 26-March 10 period.

AMENDMENT 25, RMPR 239

Amendment 25 to RMPR 239, effective April 29, increases to 60c per cwt. the addition over the original ceiling prices for the following lamb and mutton wholesale cuts: Kosher foresaddle or forequarter, kosher bracelet, whole or half, and kosher chuck, whole or half. Amendment 22 provided for an addition of 50c per cwt. to the table prices for these items.

An addition of 25c per cwt. to the table price was formerly provided for sales of fabricated lamb and mutton carcasses (WSA specifications) to licensed ship suppliers and other specified buyers where such carcasses are prepared from lamb or mutton carcasses set aside for war procurement purposes pursuant WFO 75.5. This addition is increased to 50c per cwt. by Amendment 25.

BOOST SET ASIDE ON PORK

Late this weekend it was announced that the set aside percentage on pork had been raised from 13 to 15 per cent of the live weight of hogs slaughtered in federally inspected plants. At the same time, the lard set aside percentage is being raised from 5 to 6 per cent and packers will be allowed to deliver this material either in the form of lard or pork fat. The changes in percentages become effective May 5.

The Commodity Credit Corporation is now asking offers for immediate and future delivery in tierces of P. S. lard, rendered and refined, pork fat and edible tallow.

Industry Representatives Present Telling Arguments Against Control

AT hearings before the Senate banking and currency committee this week—marked by the admission of Secretary of Agriculture Anderson that he did not know of any solution to the current situation and that the slaughter quota program is a last governmental effort to regain control—representatives of the meat packing industry presented telling factual arguments in favor of termination of price control. Among those who appeared before the committee were R. J. Eggert, assistant director of the department of marketing, American Meat Institute, Frank A. Hunter, president of the Hunter Packing Co. and R. G. Haynie, vice president Wilson & Co.

YOU CAN'T MAKE IT PAY

USING Department of Agriculture data to show that live cattle prices at Chicago have ranged from 3 to 11 per cent over legal maximum figures for the past year, R. G. Haynie of Wilson told the Senate committee that a retail black market in meats is inevitable under such circumstances.

On a medium grade 1000-lb. steer, he explained, the average over-payment since May, 1945, has amounted to $14.30; on a choice steer of the same weight, $6.80. The Chicago situation is typical, he said, of all the larger central markets and indicative of the severity of the black market which operates at pre-retail levels of the meat business.

"Slaughterers purchasing cattle at above maximum prices, or slaughterers purchasing cattle and not claiming subsidy or saving all by-products, cannot possibly remain in business," he contended, "unless they are able to sell their beef at prices substantially higher than those permitted by OPA dressed carcass ceilings.

"When you note what the various grades of cattle prices have been on public markets in recent months," he asserted, "it becomes perfectly obvious that such prices could not be paid without the dressed product being sold at prices higher than those permitted by OPA regulations."

A slaughterer paying as much as 35c a cwt. above the maximum stabilization range, Haynie told the committee, would suffer a loss of more than $5.50 per dressed cwt. if he saved of the by-products only the hides, livers, tongues and hearts and collected no subsidy.

Using Agriculture department figures, he established that from May, 1945, to April, 1946, choice steers at the Chicago market have averaged 4 per cent above legal maximum ranges; good steers, 5 per cent; medium steers, 12 per cent; good cows, 11 per cent; medium cows, 8 per cent; common cows, 3 per cent.

(Continued on page 17.)

THE "BLACK" FLOURISHES

R. J. EGGERT of the AMI told the Senate group that housewives in the nation's larger cities, already encountering the worst peacetime meat shortages in history, are paying as much as 32c tribute to the black market on every dollar's worth of meat purchased. His statement was based on a new retail survey just completed by independent market research agencies.

Eggert testified that the survey revealed that in Boston, 44 per cent of the retail food stores had no fresh meat, 52 per cent of the Minneapolis and St. Paul stores had none. Beef was especially scarce, Eggert testified. In Boston, 63 per cent of the shops had none at the time the survey was made; in 72 per cent of the markets in Minneapolis and St. Paul there was none to be had by the shoppers.

Eggert disclosed that the housewife shoppers employed by the independent research agencies visited Boston retail food stores on April 16 and 17, and found nine out of ten stores selling meat at over OPA ceiling prices. On the same dates, 76 per cent of the stores in Minneapolis and St. Paul were receiving black market prices for meats.

The same market research agencies in similar surveys in eleven widely distributed cities in February and March had found black market meat prices being charged in five out of six stores, Eggert told the committee.

The survey revealed that 85 per cent of the cuts of meat purchased in Boston stores were sold at over-ceiling prices, while the stores in Minneapolis and St. Paul sold 66 per cent of all cuts of meat above legal OPA prices.

Eggert said that the survey in Boston further indicated that for every dollar's worth of beef housewives purchased at OPA ceiling prices, consumers paid out an additional 47c as tribute to the black market; in the case of veal, 26c; lamb, 10c; and pork, 20c.

(Continued on page 17.)

BRINE STRENGTH CONTROL AND FILTRATION

By DALE W. KAUFMANN
Chemical Engineer
International Salt Co., Inc.

THE field of refrigeration embracing spray decks and unit coolers was early recognized as one in which the dissolver could enormously improve the existing state of the art. In fact, the urgent and important problems of salt distribution and brine strength control, which cropped up with the introduction of unit coolers, combined to make use of the dissolver inevitable. This use of the dissolver requires reasonably exact knowledge of salt consumption and brine strengths throughout the entire unit cooler system in order to properly design and operate the latter.

Absorption of water does two things to a circulating brine system. It weakens the brine and causes overflow of an equal volume of water out of the system in the form of brine. To hold the brine at the original strength, salt must be added, either as dry salt or in the form of restrengthening brine.

A moment's reflection will show that if the brine in the system is to retain its original volume and strength, the water and salt entering the system must together exactly equal the volume and strength of the brine overflowing from the system. In other words, everything that goes into the circulating brine system must inevitably come out of it again. This may seem axiomatic to the point of absurdity, but is seldom appreciated and often forgotten, particularly when the entire unit cooler system is widely scattered over several floors of a plant and cannot be seen in its entirety.

Water Absorption

This fundamental concept of the materials balance in and out of the circulating system forms the whole basis of what we may call "brine mathematics."

In order to install a dissolver, the salt consumption must be known. This is seldom the case with a new unit cooler installation, in which case the salt consumption may be determined indirectly from the water absorption, and the latter is readily calculated in either of two ways: from the meat load, or from the refrigeration rating.

A packer will usually know the maximum capacity of his chill room in number and dressed weight of hogs or of beef. Care must be taken to insure that the *dressed* weight is used, not the *live* weight. Hogs may vary from 150 to 400 or more pounds live weight, with about 68 per cent dressed weight.

If exact weights are not known, calculations are often based on 250 lbs. live weight and 170 lbs. average dressed weight. Cattle may vary from 500 to 1,500 lbs. live weight, and calculations may be based on 750 lbs. average dressed weight. Shrink of meat varies, but may be taken as a maximum of 2 per cent in 24 hrs. in a hog chill room. Although some operators may consider this figure excessive, it provides a safe result for either pork or beef. The total weight of meat multiplied by 2 per cent gives the shrink, or pounds weight of water absorbed in the brine, and this value divided by 8.33 gives the gallons of water absorbed.

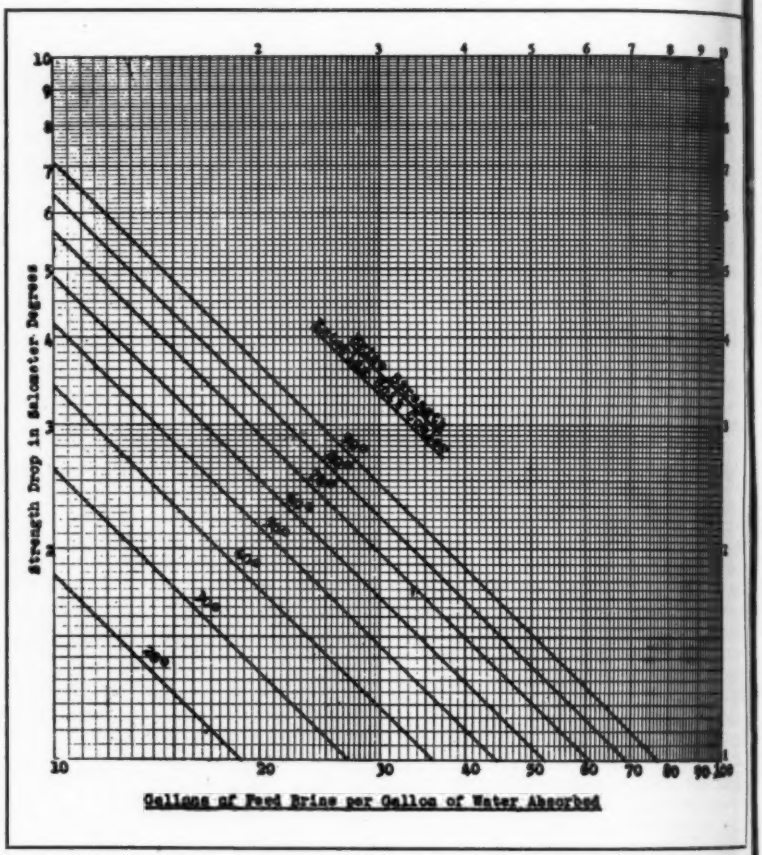


FIGURE 1.—BRINE STRENGTH DROP ACROSS UNIT COOLERS

Copyright International Salt Co.

The "capacity" or "rating" or "refrigeration rating" of a unit cooler is often expressed in "tons" of refrigeration per 24 hrs. A ton of refrigeration is approximately equal to the cooling effect produced by melting 1 ton of ice in 24 hrs. Exactly, it is 288,000 British thermal units per 24 hrs., or 12,000 Btu. per hr.

The colder the ammonia evaporating in the coils, the greater the difference between its temperature and that of the circulating air, and therefore the more refrigeration it is providing. Consequently, manufacturers hesitate to state the "tons" rating of a unit cooler without knowing the intended air and ammonia temperatures. However, a meat packer usually knows the actual "tons" rating of the units under his own operating conditions, and may say, for example, that he has three 10 tons units, or two 17 tons units, etc.

One lb. of pork dropped from 95 degs. F. to 32 degs. F. at .68 specific heat means 1 x .68 (95–32) Btu. withdrawn, or 42.84 Btu. Then 288,000 Btu./42.84 equals 6,723 lbs. of meat chilled. However, coolers are seldom over 60 per cent efficient, due to poor insulation, loss by infiltration, heat from lamps, etc., so 60 per cent of 6,723 lbs. is approximately 4,000 lbs. of meat chilled

PART III—*Conclusion*

by 1 ton of refrigeration. Figures as high as 6,000 lbs. are stated at times, but 4,000 lbs. is a common figure.

We may therefore consider 1 ton of refrigeration as equivalent to 4,000 lbs. of meat, and this at 2 per cent shrink is 80 lbs. of water or 9.6 gal. water; say 10 gal. of water absorbed per 24 hrs. per ton of rated unit cooler capacity.

For example, a 5 ton unit will absorb 50 gal. of water per 24 hrs. If a modern cooler has the best of insulation, etc., and a figure of 6,000 lbs. of meat per ton of refrigeration is used, then 6,000 lbs. times 2 per cent shrink equals 120 lbs. of water, or 14.4 gal. water; say 15 gal. of water absorbed per ton of refrigeration. Whether to use a figure of 10 gal. or 15 gal. will depend upon local conditions, but the former is the more common.

Salt Consumption

As already noted, water absorbed plus salt added must together produce the volume and strength of brine overflowing. Therefore, the desired operating strength of the brine must be known. A very high strength, say 88 degs. S., avoids danger of brine freezing, but tends to give excessive shrink. Operators try to hold the shrink to a minimum, and often operate at strengths between 80 degs. S. and 70 degs. S. For packinghouse calculations, 80 degs. S. may be used if the exact strength is not known.

It was shown above that 1 ton of refrigeration could be considered as 10 gals. of water absorbed per 24 hrs. Enough salt must be added to convert this 10 gals. of water to brine at the required operating strength; i.e., 80 degs. S.

From brine tables, 80 degs. S. brine contains 2.23 lbs. of salt per gal. of water, so that 10 gals. of water require 10 times 2.23 lbs., or 22.3 lbs. of salt per 24 hrs. This is the salt in the overflow, and the salt which must be added per ton of refrigeration.

Naturally, if the plant operator knows the salt consumption per day, or any other unit of time, all of the above calculations may be avoided, unless desired as a check on the stated salt consumption.

Brine tables will show that a gallon of water makes slightly more than a gallon of brine. A gallon of 80 deg. S. brine contains .9150 gals. of water, so 10 gals. / .9150 equals 10.93 gals. of 80 deg. S. brine, and this is the volume of brine overflowing.

If the operator knows the salt consumption and brine strength, both the volume of water absorbed and the brine overflow may be calculated. For example, the salt consumption may be 566 lbs. per 24 hrs., and the brine strength 70 degs. S. Per the brine tables, this strength is 1.888 lbs. salt per gal. of water; 566 lbs. / 1.888 lbs. equals 300 gals. of water absorbed.

A gal. of 70 deg. S. brine contains .929 gal. water, so 300 / .929 equals 323 gal. of brine overflowing. However, the volume of overflow brine may be calculated more directly. A gallon of 70 deg. S. brine contains 1.753 lbs. of salt, so 566 lbs. / 1.753 lbs. equals 323 gals. of brine overflowing.

Inasmuch as operators usually know the ton rating of their unit coolers, it is often useful to remember the approximate values of salt added, water absorbed and brine overflowing per ton of refrigeration per 24 hrs. As noted above, if a ton of refrigeration is equivalent to 4,000 lbs. of meat and the brine is 80 deg. S., then this ton (in round numbers) absorbs 10 gals. of water, overflows 11 gals. of brine, and uses up twice this value in salt, or 22 lbs. Then if an operator has three 8-ton units and four 5-ton units, or 44 tons total, the above values multiplied by 44 give the water absorption, brine overflow and salt consumption.

Why are these values needed? The volume of water absorbed is needed for determining the salt consumption, if the latter is not known directly. The salt consumption, in turn, is needed in order to determine the dissolver size. The brine volume overflowing is needed in order to determine piping sizes, and in order to find out the available quantity for hide brining, water softening and other salvage uses for the overflow brine.

Note that of the four values—salt consumption, water absorption, brine strength and overflow volume—any two may be calculated if the other two are known.

Dissolver Size

The dissolver size will sometimes turn out to be unexpectedly large, considering the amount of salt it has to dissolve. Reference to brine tables shows that a gallon of saturated brine contains 2.65 lbs. of dissolved salt, but a gallon of 80 deg. S. brine already contains 2.04 lbs. of salt, and so can dissolve only an additional .61 lbs. of salt before it is completely saturated. Therefore, it takes over four times as much 80 deg. S. brine, compared to water, to dissolve the same amount of salt. Likewise, three times as much 70 deg. S. brine.

The size of the dissolver is determined by the volume of brine which must pass through it, although this brine volume is in turn dependent upon the amount of salt to be dissolved and the dissolution brine strength.

The amount of salt added to the system per day or per week is either known, or computed as shown above. This must be converted to pounds per hour, based on a 24 hr. day and seven day week. The amount of salt used per hour is divided by the difference in salt content per gallon between 100 deg. S. brine (2.65 lbs. per gal.) and the brine strength used in the system. This gives the amount of brine which must be passed through the dissolver for solution of the required amount of salt.

For example, a plant uses 1,200 lbs. of salt daily, or 50 lbs. per hr., and carries an 80 deg. S. brine, which can dissolve .61 lbs. of salt per gal: 50 lbs. divided by .61 lbs. equals 82 gals. of 80 deg. brine which must pass through the dissolver per hour to dissolve 50 lbs. of salt per hour. A 36 in. dissolver,

TABLE 1

Table showing change in strength of 80 deg. S. brine due to water absorption, with continuous overflow. Gallons of water absorbed per hour is expressed as a ratio of the reservoir size.

Time in Hours	Salometer Strength Ratio 1:5	Ratio 1:10	Ratio 1:20	Ratio 1:40
.25	76.6	78.3	79.1	79.5
.50	73.3	76.6	78.3	79.1
.75	70.1	75.0	77.4	78.7
1	67.0	73.3	76.6	78.3
2	56.0	67.0	73.3	76.6
3	46.7	61.3	69.5	75.0
4	38.8	56.0	67.0	73.3
5	32.2	52.2	64.2	71.3
6	26.6	46.7	61.3	69.5
8	18.1	38.8	56.0	67.0
10	12.2	32.2	52.2	64.2
12	8.3	26.6	46.7	61.3
24		8.3	26.6	46.7
48			8.3	26.6

Formula: A=gph water absorbed; V=gals. capacity of reservoir; t=elapsed time in hrs.; b=initial strength of brine expressed as lbs. salt per gal. brine; x=final strength of brine expressed similarly. Log ex=log eb—At/v.

TABLE 2

Table showing gallons of brine to be circulated through unit coolers per gallon of water absorbed, for various strength drops.

Strength Drop in Salometer	Strength of Brine Entering Unit Cooler in Salometer Degrees								
Degrees	90	80	70	60	50	40	30	20	10
1	78.6	67.9	60.5	51.3	45.1	35.3	26.9	18.8	8.7
2	37.9	33.5	29.9	25.6	21.6	17.6	13.2	8.7	
4	18.4	16.4	14.4	12.4	10.4	8.4	6.1		
6	11.8	10.6	9.3	7.1	6.7	5.3			
8	8.7	7.8	6.8	5.8	3.1				
10	6.8	6.0	5.3						

Gallons of water absorbed and gallons of brine to be circulated must be for same interval of time; i.e., one hour or one day.

A very rough approximation to the above values may be obtained by considering the problem as follows: To raise 1 gal. of absorbed water to 80 degs. S., for example, by using brine only 1 deg. stronger would take 80/1 or 80 gals. of 81 deg. S. brine. By using a brine 5 degs. stronger, the quantity would be 80/5 or 16 gal. of 85 deg. brine.

A rough rule is therefore to divide the Salometer strength of the reservoir brine by the permissible drop in Salometer strength. This gives the gallons of feed brine to be circulated, per gallon of water absorbed.

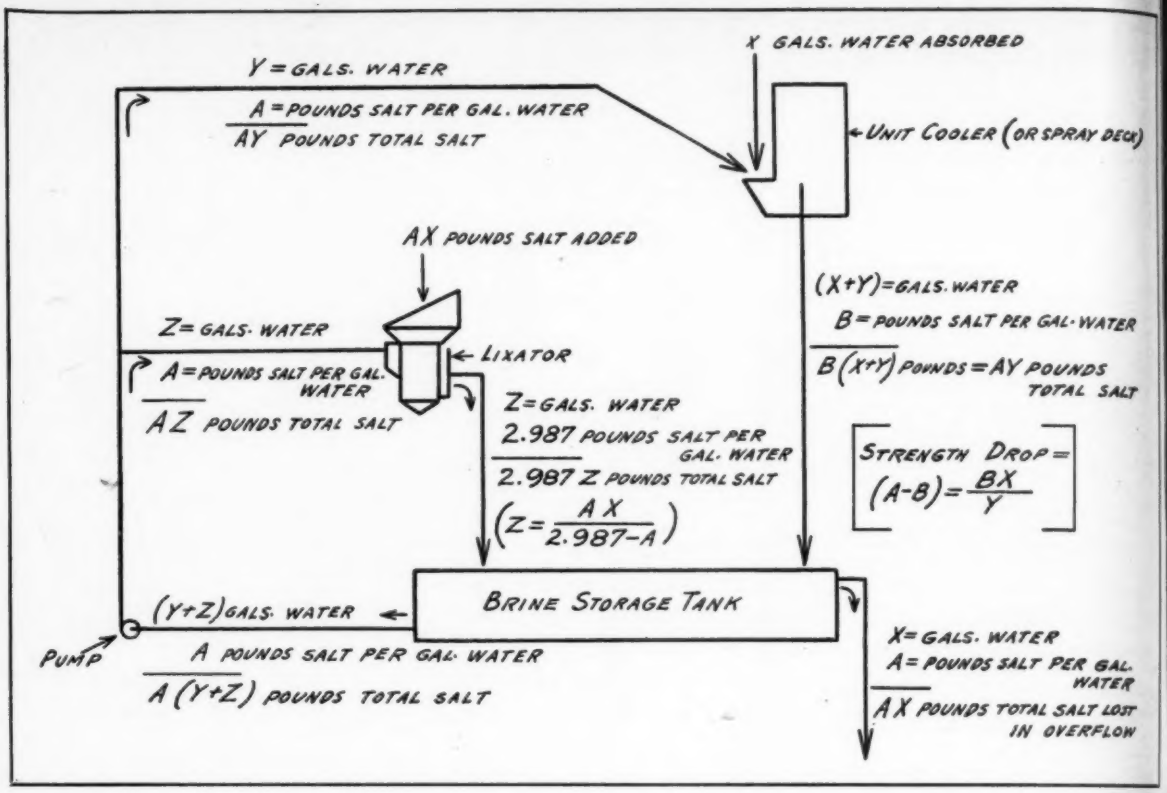


FIGURE 2.—SALT AND WATER BALANCES CALCULATED ALGEBRAICALLY BY INTERNATIONAL SALT CO.

working 24 hrs. per day, would be required.

In Article I of this series (NP issue of March 16, 1946, page 50) a table was published showing gallons of brine per hour, at various strengths, to be circulated through a dissolver for solution of various amounts of salt. The salt quantities range from 10 lbs. to 90 lbs., and this range may be extended by relocation of decimal points.

It was stated above that 1 ton of refrigeration might be considered, in lieu of exact figures, as using approximately 22 lbs. of salt per 24 hrs. If this is dissolved in 80 deg. S. brine, then the dissolution brine requirement is 22/.61 or 36 gals. of brine per 24 hrs. per ton of refrigeration.

It is even more important to provide proper brine strength control for unit coolers than for spray decks. If both a spray deck and a unit cooler have a 10 ton rating and operate at 80 deg. S., then approximately 100 gal. of water is absorbed and approximately 220 lbs. of salt is lost in the overflow per 24 hrs. Since these figures are the same in both cases, why is brine strength control so particularly important for the unit cooler?

The answer lies in the relative amounts of brine in the two systems. The spray deck system contains an enormous volume of brine compared to the unit cooler, and the same volume of water must be absorbed in these differing volumes of brine.

Except when dealing with specific cases, it is impossible to do more than generalize on the drop in brine strength due to water absorption because both spray deck and unit cooler designs vary widely. However, for example, if salt is not added, a spray deck system might drop 2 degs. S. in brine strength in 24 hrs., whereas a unit cooler system might drop 2 degs. S. in 10 mins.

The size of the brine tank in a unit cooler varies with the size of the unit and the ideas of the manufacturer, but is very small in any case. Using approximate figures, here is an example: one company furnishes 2.5, 5, 7.5, 10, 15, 20 and 25 ton units. The brine tanks hold approximately 21, 31, 39, 58, 73, 98 and 120 gals., respectively, averaging 5.2 gals. capacity per ton rating.

Another company furnishes 6.5, 15, 20 and 25 ton units with shallow tanks, averaging 2 gals. capacity per ton rating. Another company furnishes 3.6, 12 and 20 ton units, holding 40, 75, 150 and 275 gals. respectively, and averaging 13.2 gals. capacity per ton rating.

It is obvious that absorbed water very rapidly lowers the brine strength in such small reservoirs, if salt or strengthening brine is not added *continuously*. For example, assume a 10 ton unit, absorbing 10 gal. of water per ton per 24 hrs. This is 100 gal. total water per 24 hrs., or approximately 4 gph. It is absorbed in a brine reservoir which may contain anywhere from 20 gals. to 130 gals. of brine, depending on the make of unit cooler.

The drop in strength of 80 deg. S. brine in a 20 gal. tank in 1 hr. due to absorption of 4 gals. water may be computed approximately by assuming there is no overflow during the hour. The calculations are as follows:

20x.915 gals. water per gal. brine equals 18.30 gals. initial water; 18.30 gals. plus 4 gals. equals 22.30 gals. final water; 20x2.040 lbs. salt per gal. brine equals 40.80 lbs. initial salt; 40.80 lbs. salt/22.30 gals. water equals 1.83 lbs. salt per gal. water, or 68 deg. S.

The strength drop in the first hour is therefore 80 degs. S. minus 68 degs. S., or 12 degs. S. Actually, this result is not quite correct, because there is a continuous overflow of diluted, displaced brine, and the actual drop in strength will be slightly more than noted above. The exact drop in strength may be computed either graphically, by using short intervals of time, or by higher mathematics. In the example above, the exact drop in strength the first hour is 13.0 degs. S.

Table 1 shows the change in strength of 80 deg. S. brine due to water absorption, for various intervals of time. For example, a 10 ton unit may have a 40 gal. brine tank. Assuming water absorption of 4 gals. per hr., this is a ratio of 4:40, or one to ten. The second column of Table 1 shows the original 80 deg. S. brine has dropped to 73.3 degs. S. at the end of the first hour and

to 56.0 degs. S. at the end of the fourth hour.

The above strength drops, and the others shown in Table 1 are really startling. They show the fallaciousness of trying to hold the brine strength uniform by adding salt once or twice per shift, or by pumping in a "shot" of restrengthening brine whenever the operator happens to think of it.

If the brine gets too weak, ice starts to freeze on the coils. Few operators seem to realize that the strength drop in unit cooler brine is extremely rapid, or to realize that the smallest coating of ice on the coils means weak brine or poor brine distribution, with devastating effects to the refrigeration.

Failing to realize the rapid drop in brine strength, it is no wonder that so many unit coolers are found with the coils solidly entombed in ice, and with resultant refrigeration troubles. *Unit cooler brines must be kept up to strength by continuous restrengthening.*

Continuous Restrengthening

Granting that continuous restrengthening is necessary, how is it to be done? It is impracticable to feed dry salt continuously, and we have shown above that intermittent addition—say twice per shift, each four hours—is completely inadequate. It helps slightly to bypass a small stream of the circulating brine down over a mass of coarse rock salt, but results vary with salt quantity and particle size, both of which change with progress of dissolution. Further, this avoids the whole question of how to distribute the salt to the unit coolers in the first place, and then keep on distributing more salt day after day. It also ignores the question of brine cleanliness.

The proper way to operate unit coolers is to hold the brine at a definite strength by continuously restrengthening it with a somewhat stronger brine from a source outside the unit cooler.

The restrengthening may be done in either of two ways: an exact quantity of saturated brine may be fed to each unit to strengthen the brine in the reservoir, or the entire installation of unit coolers may be fed with brine of the proper operating strength from a central brine storage and restrengthening tank.

The feeding of saturated brine to each unit requires brine strength adjustment at each unit. This is somewhat difficult in practice, and it is far easier and better to regulate the brine strength for all the units at a central brine storage and restrengthening tank. Each unit is then flooded with brine from the latter tank.

When a unit cooler is operated under flooded conditions, a relatively large volume of brine is pumped continuously into its brine reservoir from the central storage tank, and continuously overflows from the unit back into the central tank. The brine entering the unit is diluted by the water absorbed in the unit, and overflows at a slightly lower strength. With a definite quantity of water being absorbed, the drop in strength across the unit depends upon the volume and strength of the brine fed. Obviously, there is a wide latitude in the amount of brine with which each unit may be flooded and still operate satisfactorily.



MEAT BOARD EXPERT DEMONSTRATES MEAT CUTTING

Frank J. Boles, meat specialist of the National Live Stock and Meat Board, demonstrates the muscle-boning of meat in one of the lecture-demonstrations being presented by the Board's modern meat methods program for restaurants, hotels, clubs and other food service groups. Cutting the hindquarter of beef on a rail enables the audience to see clearly each step of the operation. By May 1, programs had been held in 26 cities. Audiences at the meetings have reached up to 1,000 persons. The event is sponsored locally by the chamber of commerce in cooperation with food industry organizations.

Unit coolers are flooded with restrengthening brine to avoid the difficulties of exact strength and volume control at each unit. Therefore, certain factors must be noted when designing the brine circulating system. First and fundamentally, water is continuously absorbed by each unit and there will always be a strength drop across the unit, unless it is fed by so infinitely large a volume of brine that the water has no diluting effect. This is beyond the limits of practical operation. However, the greater the volume of feed brine, the less the strength drop across the unit, and the more nearly the strength of the diluted brine in the unit approaches that of the feed brine.

Fixing the volume of feed brine automatically fixes the strength drop, and vice versa, for any definite quantity of water absorbed. The problem is therefore to balance excessive feed volume against excessive strength drop. For calculation of pump and piping sizes, and strength control, we select that minimum volume of feed brine which permits a reasonable but not excessive strength drop. Then, in practical operation, pumping of any volume greater than the minimum will merely decrease the strength drop across the unit, and the strength in the unit will rise toward, but never exceed that of the feed brine.

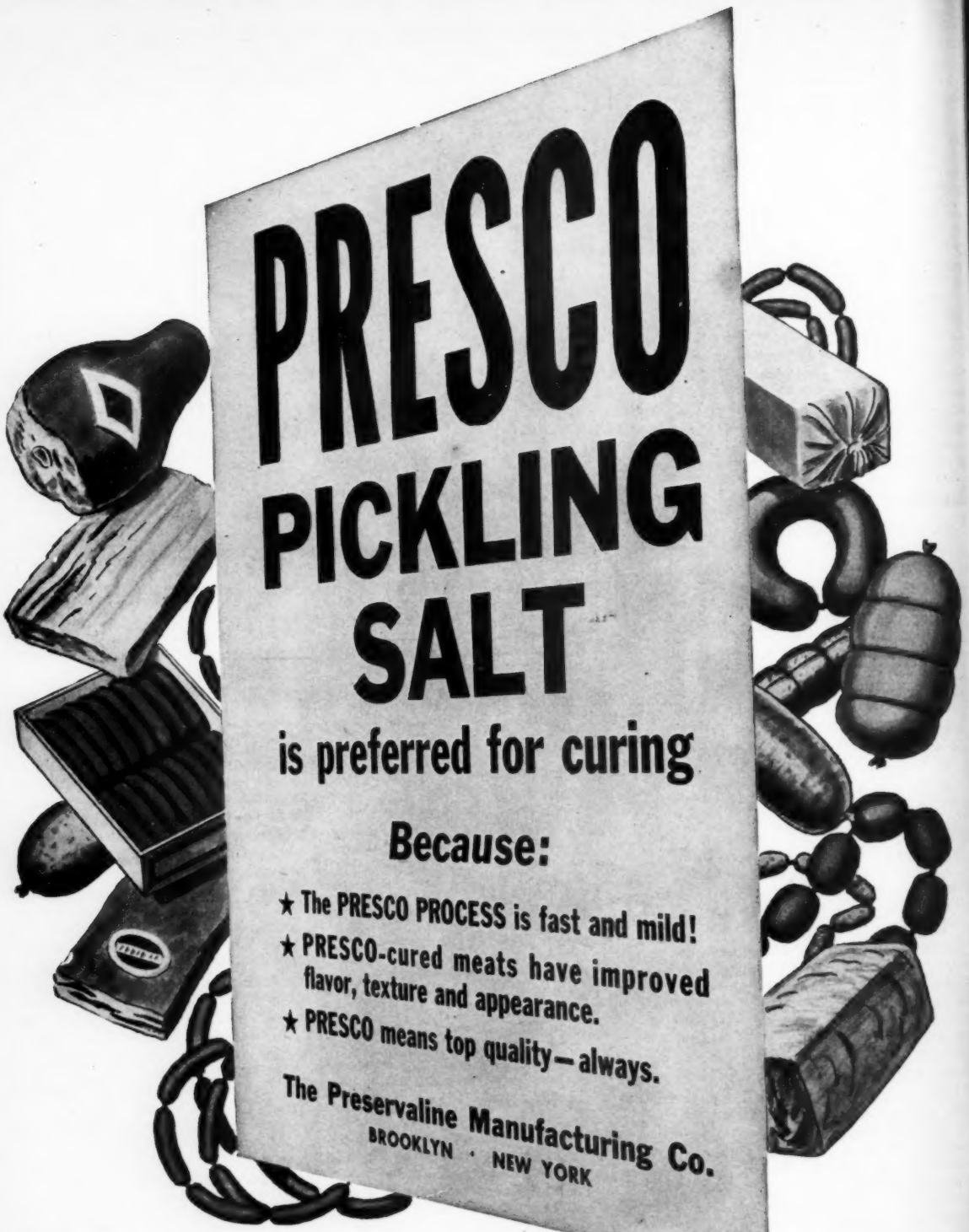
Furthermore, once a satisfactory volume and strength of feed brine are decided upon, fluctuations in the volume of water absorbed will not have profound effects on the strength of the brine; i.e., the system is relatively insensitive to these changes. This is because hooking all the units into a central brine storage tank (and restrengthening at this one point only) greatly increases the total volume of circulating brine in the system, and a change in water absorption at any one unit can have but little effect on the system as a whole.

Brine Strength Drop

For a specific problem, the feed volume and strength drop may be calculated by "cut-and-try" methods. Let us take that useful quantity of 10 gals. water absorbed per 24 hrs. per ton of refrigeration. Assume 3,000 gals. of 80 degs. S. brine is fed to a 10 ton unit per 24 hrs. Then:

3,000x2.04 lbs. salt per gal. equals 6,120 lbs. total salt fed; 3,000x.9150 gal. water per gal. brine equals 2,745 gal. total water fed; 2,745 gal. plus

(Continued on page 18.)



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PACKERS ASK FOR END OF CONTROL

(Continued from page 11.)

Eggert on New Survey **Haynie on Beef Costs**

As in the earlier surveys, Eggert explained, the impartial housewife shopper visited all types of retail stores in all types of neighborhoods, buying meat for a family of four.

Eggert asserted before the committee that the retailer cannot be blamed for the deplorable condition cited in the eleven large cities surveyed. The retailer, Eggert pointed out, is a victim of the black market operator, and he must obtain meat for his customers for whatever he is required to pay—or go out of business.

Eggert told the committee that the recent survey added emphasis to the testimony previously given in House and Senate committee hearings by livestock producers, feeders, meat packers and retailers that the only solution to black markets in meat is complete and speedy removal of all price controls and subsidies on livestock and meat.

"This solution is not suggested in order to raise prices," Eggert testified. "Only if these strangling controls are removed can housewives buy the meat they want, when they want it, at fair competitive market prices.

"Such action promptly will increase the marketing of livestock and the production of meat," Eggert concluded. "It will destroy the black market in meat; it will improve the distribution by making supplies of meat available once more through normal channels; it will establish a competitive price which, it is believed, will actually be lower than consumers are now forced to pay through the black market created by OPA price control and subsidies."

Currently, the same grades of steers and cows are selling at Chicago, he said, at prices 3 to 21 per cent above the maximum of the stabilization range.

Among Haynie's major contentions were:

1: Ten meat packing firms have been forced to release a total of 11,765 employes because of inability to provide work for them because of reduced slaughtering operations. In addition, actual man-hours worked in the killing and allied departments of the ten companies dropped from 2,429,494 man-hours to 1,268,704, a reduction of approximately 50 per cent.

2: In the case of cattle killing and allied departments, the reduction in man-hours was from 689,853 to 315,386 man-hours or more than 50 per cent, reducing the average hours worked and average weekly pay of employes.

3: Wilson & Co. has instructed all its cattle buyers to buy every head of cattle they could purchase, irrespective of grade, weight, type or kind, which could be slaughtered in compliance.

4: Price controls themselves have created black markets in beef and are destroying legitimate beef packers.

5: No one at any time has been able to pay maximum prices for live cattle and sell beef at carcass wholesale ceilings, and operate profitably.

6: A slaughterer's losses would be as high as $2.12 a dressed cwt. if he bought his cattle as much as 1 per cent above legal maximum and sold his beef at the dressed carcass ceiling.

7: It is very apparent that no one can purchase cattle at, or above, permitted maximum prices and not collect subsidy and sell the beef at ceiling prices without suffering losses. This becomes very important when you consider the fact that, although there are reported to be in excess of 26,000 slaughterers in the United States, in recent months only approximately 12,000 have filed claims for subsidy in spite of the fact that live prices have been at, or above, maximum prices during this period. . . . Obviously a slaughterer has only two choices: (1) to curtail or close his operations, or (2) to charge higher than ceilings for his beef.

8: OPA controls have resulted in the curtailment or closing of a number of plants of beef slaughterers adhering to these regulations. The slaughtering pattern and distribution system of the industry has been distorted and this has resulted in the creation of extensive black market operations by those who have taken advantage of illegal profits to be realized through failure to adhere to the regulations.

9: In spite of the fact that slaughterers located on the markets were unable to purchase even minimum cattle requirements, other operators, most of them new, were able to purchase substantially more cattle on these same markets than at any time in the history of the markets, ship them to their slaughtering plants, and increase their slaughter or start new slaughtering operations.

10: While in the years 1920 to 1942 shipments of live cattle from public markets for slaughter varied from 19 to 27 per cent of total receipts, shipments of slaughter cattle since the inception of OPA in 1942 have continued to increase, reaching 45 per cent of total receipts in March, 1946. (In Chicago, 72 per cent of salable receipts in week ending April 13, 1946.)

11: Direct labor cost of cattle killing and dressing operations at Wilson & Co. has risen from $2 to $10.20 per head between 1941 and 1946.

RFC to Stop Subsidy for Quota Violators

In Amendment 4 to OES Directive 41, effective April 16, the Office of Economic Stabilization has directed the Reconstruction Finance Corporation to withhold subsidy payments from livestock slaughterers upon certification by a district director of OPA or by the Secretary of Agriculture that such packers have slaughtered livestock in excess of authorized quotas.

The amendment includes a provision for release of such withheld subsidy, provided the amount of over-quota slaughter does not exceed 3 per cent of quota or 2,000 lbs. live weight, whichever is larger, *and provided* the Price Administrator or the Secretary of Agriculture approves application for such subsidy release.

Withholding of subsidy will apply to the entire cattle subsidy (exclusive of extra compensation payments), calf subsidy, or hog subsidy due for the period of violation, depending on which species of livestock has been slaughtered in excess of quota.

Quotas Give Industry Some Tough Problems

REPORTS from the trade indicate that the new slaughter quota regulations (CO 2 and WFO 75.7), although in operation for only a few days, are already having a disturbing effect on industry relationships and are contributing to the chaos in the meat situation.

One result of the reinstatement of quotas is that legitimate packers who have been active in supplying meat to government agencies, and who, in the last two years, have expanded their operations to fill such needs, now find their volume reduced by the quota system. Moreover, the government agencies which sorely need the meat find it more difficult to make purchases.

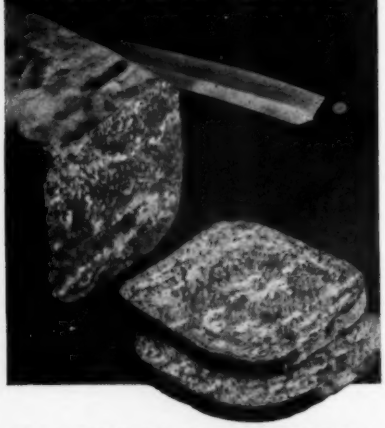
Meantime, other packers who have furnished very little if any meat to the government relief buying program are exempt from quota restrictions. According to reports in the trade, a number of other non-inspected packers are endeavoring, or intend to ask for certification under WFO 139, so they will enjoy the same exemption.

(*The U.S. Department of Agriculture told the* PROVISIONER *this week that there has been no appreciable increase in applications for certification under WFO 139. At one time, the Department said, there were about 200 certified plants. On April 23 the number had dropped to 85 and there are now three or four certifications pending.*)

Some packers, to avoid losing buying connections of long standing, are reported taking more hogs than their quota permits them to kill during the present bulge in hog shipments, in the knowledge that they will have to re-sell them and stand a loss. These packers could be furnishing the government meat and lard from such hogs if permitted to kill freely.

The current bulge in hog arrivals, credited in good part to the government's need for corn for relief and its decision to meet the "black market" price for corn, will undoubtedly be reflected in reduced runs during August.

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Brine Strength Control

(Continued from page 15.)

100 gal. equals 2,845 gal. total water overflowing; 6,120 lbs. salt/2,845 equals 2.151 lbs. salt per gal. water overflowing.

The brine strength represented by 2.151 lbs. salt per gal. water is 77.8 degs. S., or a drop of 2.2 degs. S. across the unit. This result is approximate, for the reason already noted.

Figure 1 shows graphically and accurately the brine strength drop for various quantities of circulating brine at various strengths. Similar data are shown in tabular form in Table 2. A suitable balance between feed volume and strength drop across the unit may be determined from these tables.

Figure 1 (page 12) is convenient for avoiding calculations of the type noted above. Using the same example, 3,000 gal. of 80 deg. S. feed brine per 100 gal. of absorbed water is 30 gals. of feed brine per single gal. of water. We enter the bottom of the chart at the 30 gal. line and follow upward to the intersection with the diagonal 80 deg. strength line. Then travelling horizontally from this intersection to the figures for strength drop along the left margin of the chart, we find 2.5 degs. S. strength drop.

The arrangement of unit coolers in series has been described previously. The feed brine entering the top unit is successively diluted and increased in volume as it passes down through each of the other units in the series in turn.

The total drop in strength throughout the series must be carefully considered from the standpoint of the refrigeration requirements, as the feed to the top unit must not be too strong and the feed to the bottom unit must not be too weak.

The easiest way to determine the proper volume and strength of feed brine for the top unit, and the total strength drop in the series, is to consider all the units in the series as adding up to one large unit. The total ton rating at, say 10 gals. of water absorbed per 24 hrs. per ton of refrigeration, gives the total water absorption by all the units. Then, if the maximum permissible drop in strength is decided upon, the volume of feed brine to be pumped into the top unit may be calculated from the table or diagram.

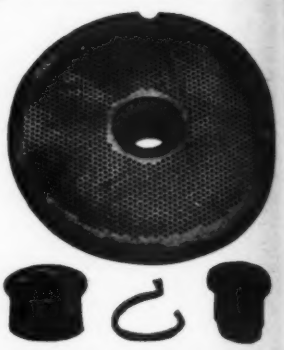
For example, let us take three units in series, rated at 10 tons, 20 tons and 10 tons, respectively, from the top downward. The total rating is 40 tons, and at average water absorption of 10 gal. per ton per 24 hrs. (in lieu of a more exact figure) the absorption is 400 gals. per 24 hrs.

If we decide upon a feed brine of 70 degs. S. strength, and a drop of 5 degs. S. to 65 degs. S. in the brine overflowing from the lowest unit, then Table 2 shows that 111.3 gals. of brine must be fed per gal. of water absorbed. Then, 400x11.3 equals 4,520 gals. of brine per 24 hrs., or 188 gals. per hr.,

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to be fed to the top unit, and 4,920 gals. of 65 deg. S. brine leaving the bottom unit.

In order to determine the exact drop across each unit, as well as across the entire system, a start is made with the top unit, and the drop calculated for each unit in turn by Figure 1.

In the example already given, we selected 4,520 gal. of 70 deg. S. feed brine. Considering the top 10 ton unit alone, the 100 gal. of water was absorbed in 4,520 gal. of 70 deg. S. brine, or 45.2 gals. of feed brine per gal. of water. From Table 2, this is 1.35 degs. S. drop across the unit. The overflow into the second unit is 4,520 gal. plus 100 gal., or 4,620 gal. of 68.65 deg. S. brine. The water absorption in the second unit is 20 times 10 gals., or 200 gal. of water. Then 4,620 gal./200 equals 23.10 gal. of 68.65 deg. S. feed brine per gal. of water absorbed.

Per Table 2, this is a drop of 2.45 deg. S. across the unit, with an overflow of 4,820 gal. at 66.2 deg. S. strength. The third unit has 100 gal. water absorption and the feed is 4,820 gal., or 48.2 gals. per gal. of water absorbed. With the feed brine at 66.2 degs. S. strength, the drop across the unit, per Table 2, is approximately 1.2 degs. S. The brine overflows from the third unit in a volume of 4,920 gal. at a strength of 65.0 degs. S.

This volume and strength agree with the results obtained by considering all the units added together to give one large unit.

Note, however, that the drop was 1.35 degs. S. across the first 10 ton unit and 1.2 degs. S. across the last 10 ton unit. Although all the units in a series may have the same rating, it is a mistake to assume that the total strength drop is evenly distributed throughout the units. There are two reasons for this: one is because the volume of feed brine is increasing toward the lower units because of water absorption by the units above; the other reason is because, with a definite volume of water absorption, the weaker the feed brine, the less is required to hold to a given strength drop. For example, a 2 deg. S. drop from 90 degs. S. (for one gal. of absorbed water) requires 38 gal. of feed brine, whereas a 2 deg. S. drop from 60 degs. S. requires only 25 gal. of feed brine.

It is beyond the scope of this present article to discuss the salt and water balances in and out of each item of equipment in the system, or the balance in and out of the system as a whole. However, the balance has been calculated algebraically in Figure 2.

Absorbed water inevitably displaces brine which is wasted in overflow unless the packer chooses to collect this overflow and use it for washing or brine curing of skins or hides, or regeneration of zeolite water softeners. We have already shown that the overflow approximates 11 gals. of 80 deg. S. brine per 24 hrs. per ton of refrigeration.

Strengthening brine has to be delivered to each unit (or salt carried, there is no alternative) but all of the overflows need not be collected at the central storage tank. If certain coolers are in isolated locations, it may be expedient to spill these overflows to waste. For example, units on lower floors may be at too low an elevation for gravity flow back to the central storage tank, in which case the overflows may be wasted.

However, care must be taken, particularly when operating under flooded conditions, that these spills do not add up to more than the equivalent spill at the central storage tank, otherwise the system will run short of brine, which must be made up from salt and fresh water.

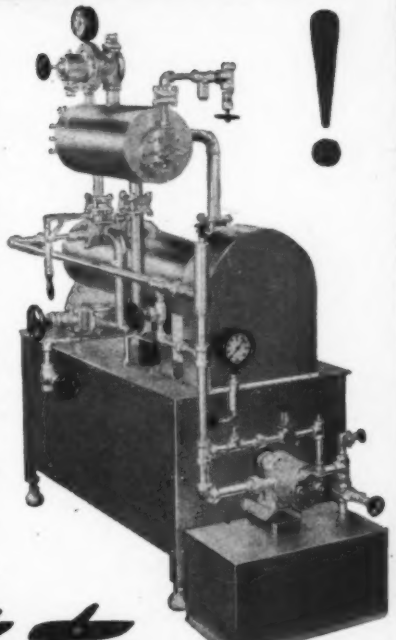
ASRE TO MEET IN ST. PAUL

The American Society of Refrigerating Engineers will hold its spring meeting June 2 to 5 in St. Paul, Minn., with headquarters at the St. Paul hotel. The Twin Cities section of the ASRE is arranging for a full program of technical sessions and entertainment, including sightseeing trips and lake fishing.

Included on the program is a talk on "Microbial Controls in the Refrigerated Warehouse," by W. L. Mallmann, Michigan State college, on June 3, and a talk on "Designing Air Conditioning Systems for Low Maintenance," by M. G. Kershaw, E. I. duPont de Nemours & Co.

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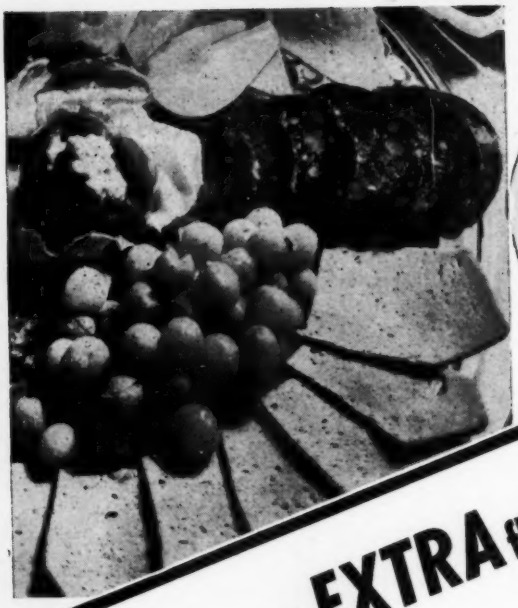
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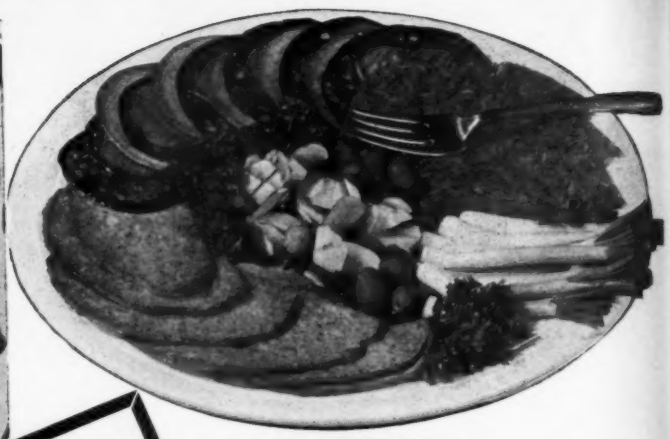
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Up and down the MEAT TRAIL

Personalities and Events of the Week

• Meat Dealers Packing Association has been incorporated at Toppenish, Wash., with a capital of $200,000, to carry on a general meat and meat products business. Incorporators are **Robert Bilyeu, J. A. Rohrbacker, G. G. Baber, Chester Eastwood** and **Delmar Smith.**

• **Arthur R. Enkemeier** has been elected treasurer of Merchants Refrigerating Co., New York city, it was announced last week by **Arthur N. Otis,** president. He succeeds **F. W. A. Gatens,** who is retiring. The firm operates cold storage facilities with plants in New York, Jersey City, Newark and Buffalo.

• A frozen food and meat locker plant is being erected at Esparto, Calif., by **Fred Stahl,** who plans to have it ready by June 1. **William Thompson** has been appointed plant manager.

• A fire which damaged a number of properties at Hawkshaw, N. B., Canada, completely destroyed a slaughterhouse owned and operated by **B. J. Thornton** and his son, including all equipment and a large supply of meat awaiting distribution. The loss was not covered by insurance.

• The Appalachian Meat Processing Cooperative, Inc., was organized recently to serve farmers in southwestern Virginia and adjacent counties of West Virginia and North Carolina in processing and marketing their livestock and poultry. Plans call for purchase of the 3,485-acre New River ordnance plant near Dublin from the RFC, which will be converted into a modern processing and freezing plant.

• A slaughterhouse will be opened in Sunderland, Mass., in the near future by Growers Outlet, Inc., Springfield, Mass., it was announced by **Irving Feinstein,** to slaughter for its own trade beef cattle shipped from Sioux City, Ia.

• The firm of Herrgott & Wilson has been established at 524 Market st., San Francisco, Calif., as manufacturer's agents and general brokers in fats and oils, animal and poultry feeds, fertilizers and allied commodities. **E. A. Herrgott** has been identified in this trade for many years. **W. W. Wilson,** prior to four years of Army service, was associated with a firm handling packinghouse by-products, feeds and fertilizers.

• **Harold Powell,** former grocer at Great Bend, Kans., is building a meat processing plant near Great Bend, at a cost of $10,000.

• **Ben W. Campton,** managing director, Meat Packers, Inc., Vernon, Calif., visited Washington, D. C., for interviews with OPA representatives, before returning, April 22, to Los Angeles from attendance at the NIMPA convention in Chicago. Other Los Angeles packers who traveled to Washington at the conclusion of the convention included **Albert Luer** and **Louis Heggeman,** both of the Luer Packing Co.



MEXICAN VISITORS INSPECT U. S. MEAT PLANT

Visitors from across the Mexican border, here to study American meat plant refrigeration methods, are pictured in Armour and Company plant at Fort Worth, Tex., recently with company representatives. Shown (l. to r.) are Jorge Pino Sandoval, Mexico City newspaper columnist; D. G. Barron, superintendent of the Armour plant in Fort Worth; A. A. Lund, plant general manager, and R. C. de Zayas, Mexican refrigeration expert.

• **F. W. Specht,** vice president and general sales manager of Armour and Company, recently announced the appointment of **Gordon Woolsey** as manager of the dry sausage department, succeeding **Ralph S. Coughenour,** who has been granted a leave of absence. Woolsey's appointment culminates 24 years of service with Armour, the last 14 as assistant to Coughenour. Beginning with the firm in New York in 1922, Woolsey has also handled Armour's albumen products and has been associated with the Chicago plant sausage operations, in addition to his long period in the dry sausage sales department. Coughenour, after more than 40 years of service, requested that he be given a leave of absence. His many friends in the industry will soon be able to reach him at Rockaway Beach, Mo., in the Ozark country.



G. WOOLSEY

• The St. Louis Live Stock Exchange at National Stock Yards, Ill., has adopted daylight savings time in order to put the market on a uniform time basis with East St. Louis, Ill., and St. Louis, Mo.

• **Jack Scarr** has joined the sales staff of N. Kapilow & Co., New York city sausage casing firm, according to company officials.

• **J. B. Bourne,** chairman of a committee appointed recently to investigate the possibilities of building a locker plant at Sandston, Va., has reported that $34,000 of the $60,000 needed to finance the enterprise could be borrowed at 4 per cent interest and the remaining $26,000 obtained through the sale of stock in the plant.

• **Lawrence E. Davis,** 56, member of the firm of E. S. Davis Sons, Philadelphia wholesale meat dealers, died suddenly at his home on April 24.

• **L. O. Burkholder,** executive secretary of the Associated Meat Jobbers of Southern California, discussed the meat situation before the Rotary Club of Wilmington, Calif., recently.

• **Arthur G. Pearson** has resigned as director of the purchasing department of the National Broadcasting Co., Chi-

cago, to become associated with the American Meat Institute's department of purchasing practice, of which **Harry L. Osman** is director. Pearson, who is president of the Purchasing Agents' Association of Chicago, also teaches courses in purchasing principles and practice at both Northwestern University and the Illinois Institute of Technology. Pearson was with the National Broadcasting Co., Chicago, for 12 years in an executive capacity.

● **George A. Morrell,** vice president and treasurer of John Morrell & Co., Ottumwa, Ia., has been elected president of the Ottumwa Rotary club for the coming year. He will take office in July.

● Nearly 900 hogs were slaughtered the week of April 14 to 20 at the Fanstil Packing Co., Emporia, Kans., company officials reported. The kill was the largest for any single week's operation since the plant was acquired by the present ownership in 1943.

● Ventura County Frozen Foods, Inc., has been organized at Camarillo, Calif., with 5,000 shares of stock with par value of $100.

● **B. J. Libert,** assistant manager and sales manager for the John Morrell & Co. plant at Topeka, Kans., has been named to head the Green Cross safety campaign in that area.

● **H. J. Mayer, sr.,** of H. J. Mayer & Sons Co., Chicago, manufacturer of sausage seasonings and spices, has been spending the past several months basking in the Florida sunshine at his home in Miami, and recuperating from the effects of his strenuous efforts directed toward serving the meat packing industry during the war years. Mr. Mayer, who reports that he is feeling in better health, expects to spend a few more weeks in Florida, returning to Chicago around the middle of June.



H. J. MAYER

● **Cadet Col. Bentley F. Kennedy,** son of **Frank Kennedy,** Pacific coast representative of the Visking Corp., is a member of the Loyola high school R.O.T.C., Los Angeles, Calif. He accepted the championship certificate presented to the corps as the "best marching group" of last year's Armistice Day parade in Los Angeles. The outfit marched in competition with regular Army and Navy organizations.

● **David Silnutzer,** 44, head of the X-L Provisioners Co., Philadelphia wholesale meat firm, died, April 25, following an illness of six months. He was a member of the Wholesale Meat Dealers Association of Philadelphia.

● **Edward J. Smith,** 68, president of the Edward Smith Packing Co., Buffalo, N. Y., died recently at his home of a heart attack. His father formed the Edward Smith Packing Co. early in the century, incorporating it in 1907. Edward started with the firm as a salesman. Vice president at the time of his father's death in 1936, he then assumed the presidency. Two brothers are officers of the company: **Arthur J. Smith,** vice president, and **Frank J. Smith,** secretary-treasurer.

● As a joint promotion feature of the Mason City Chamber of Commerce and Jacob E. Decker & Sons, Mason City packers, all mayors of cities served by the Mid-Continent airlines were recently sent Easter hams by air express to mark the first scheduled Mid-Continent flights from Mason City.

● **Robert Blumberg,** 130 Reade st., New York city, has formed the Can-Meat Corp., of which he is president, to handle a line of wholesale canned and fresh meats. He will continue to operate a brokerage business under his own name. All activities will be conducted at the same address.

● **B. N. Davis,** president, Kingston Provision Co., Kingston, Pa., and **Mrs. Davis** are making a motor trip that will include visits to relatives at Youngstown and Cleveland, O.; Chicago, Erie, and Indianapolis, and some fishing in Wisconsin.

● **Matthew H. McCloskey, sr.,** 86, for nearly 50 years a wholesale meat dealer in Philadelphia, died April 28 at his home in Lansdowne, Pa. He originally went to Philadelphia from Wheeling, W. Va., and with his father-in-law established his meat provision business. Last February **Mr. and Mrs. McCloskey** celebrated their sixtieth wedding anniversary. In honor of their golden wedding anniversary in 1936, a blessing from **Pope Pius XI** was cabled from Rome.

● The Dolores Packing Co., Beaumont, Tex., has been opened for business. Owners are **A. L. Register** and **R. V. Hicks.**

● **Charles M. Lacy** has been named Albany, N. Y., area salesman for the Jacob H. Forst Packing Co., Kingston, N. Y. He had previously served six years as sales and branch manager for the J. H. Filbert & Co. branch in Albany.

● Property at the corner of Trenton and West sts., Oceanside, Calif., has been purchased by **Donald Duckwell** and **David Osborn** as a site for a new frozen food and meat locker plant.

● Work was resumed recently on the locker and storage plant which **A. H. Montford** is building in Hutchinson, Kans. Construction had been halted by lack of steel and other material. The structure, which will house 700 lockers, will cost $60,000.

● **Eduardo Escobar,** agent for the Rath Packing Co. in Caracas, Venezuela, visited the Rath plant at Waterloo, Ia., recently.

● The Taylor Provision Co., Trenton, N. J., which recently celebrated its ninetieth anniversary, has announced the election of new officers: President, **John Taylor Cumbler;** vice president, **Peter F. Brennan;** treasurer, **David Waugh,** and secretary, **Harry Bloor.** Cumbler, formerly vice president, is the great-grandson of the owner and founder of the firm, **John Taylor.** He assumed the duties of president following discharge from the Army Air Forces, in which he held the rank of captain. Brennan, newly elected vice president, has been affiliated with the company since 1917, beginning as a salesman, and more recently serving as sales manager.

Col. Lawrence New Head of QMC Food Institute

The QMC Subsistence Research and Development Laboratory at Chicago has been redesignated and now will be known as the Quartermaster Food and Container Institute for the Armed Forces, under the command of **Col. Charles S. Lawrence,** QMC. The department will continue in operation at 1849 W. Pershing rd., with a greatly expanded peacetime research and educational program. During World War II, Col. Lawrence served in the South Pacific from 1939 until he was taken prisoner by the Japanese at the fall of Bataan in April, 1942. He was released from captivity in August, 1945, and was hospitalized until January, 1946.



COL. LAWRENCE

● **E. L. Cleary,** eastern district manager, John Morrell & Co., with headquarters in New York, is taking a short vacation.

● **R. Silverburg,** Claridge Food Products Corp., Queens, N. Y., and **Jacob Zucker,** Brooklyn beef boner, accompanied by **R. W. ("Bob") Earley,** New York meat broker, recently returned from an extensive plane trip throughout the southwestern states. The trio made numerous stopovers at key spots in a search for cattle to be used by Claridge in canning government requirements and report that they found a decided scarcity of cattle.

● **Ernest Brahm,** president, the A. L. Brahm Co., Pittsburgh, spent a week end in New York city recently.

● In an official ground breaking ceremony, April 13, at Storm Lake, Ia., **Mrs. Thomas H. Nash,** wife of the manager of the Kingan & Co. plant there, wielded the shovel, while Storm Lake civic leaders looked on. This was the first step in the $750,000 expansion program recently announced by the company.

● Directors of the National Association of Hotel and Restaurant and Meat Purveyors met in Washington, D. C., for three days last week. The 25 delegates mapped a plan for continued cooperation with the government.



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SENATE GROUP SUGGESTS OPA REVISE METHODS TO GIVE INDUSTRY RELIEF

In a supplemental report on its investigation of the "Barkley-Bates amendment and other factors affecting operations of the meat packing industry," the complaints sub-committee of the special Senate committee to study problems of American small business recently made the following conclusions and recommendations:

It is evident, said the report, that the Barkley-Bates amendment needs to be amended and clarified so that its administration will not be a matter of conjecture and conflicting interpretation by government agencies. But such amendment could not be incorporated into law before June 30, 1946, and several more months might elapse again before its new stipulations were put into effect.

To secure some prompt relief it is recommended:

1: That the Office of Price Administration be asked to report immediately upon the quarter ended January 31, 1946, and determine whether a subsidy payment for that period is due the industry.

2: That for such payment, the 1.5 per cent of profit be used in the subsidy determination, as originally recommended by the OPA, and as representing a somewhat fairer basis of computation.

3: That the current cost figures of the industry, as received monthly by OPA from a representative group, be examined to reveal what adjustments in prices are needed currently to place the industry as a group in a reasonable profit position, "prospectively," on each species of livestock, as required by the Barkley-Bates amendment.

4: That the OPA be required to confer with the Department of Agriculture and with the industry, as soon as possible, to determine what four-year period would offer the industry a "fair prewar base" for profit determination.

5: That the OPA and the Department of Agriculture confer and act upon a more effective enforcement and control program against black-market operations.

For somewhat longer range purposes the committee recommended:

6: That an amendment to clarify the Barkley-Bates amendment be submitted to the Congress at once.

7: That the proper committees in the House and the Senate be urged to give consideration to the possibility of setting a program of gradual removal of price controls and subsidies on meat, timed to be partially effective with the beef-slaughtering period in September and finally effective after the hog-slaughtering period in December 1946, provided that as this report indicates and Department of Agriculture figures substantiate, the production of livestock continues to be in ample supply.

INDUSTRY AGAIN UNDER PRIVATE CONTROL; USDA RELEASES FIVE PACKERS

The entire meat packing industry was again under private control this week following the release of Armour and Company, Cudahy Packing Co., John Morrell & Co., Swift & Company and Wilson & Co. by the U. S. Department of Agriculture.

The five companies, along with a number of smaller companies and operating units, were taken over by the government on January 26 when labor disputes interrupted meat production. A total of nearly 260 individual plants and facilities were included in the government seizure. The smaller companies were released as operating conditions became normal enough to permit such action.

Secretary of Agriculture Clinton P. Anderson reported to President Truman:

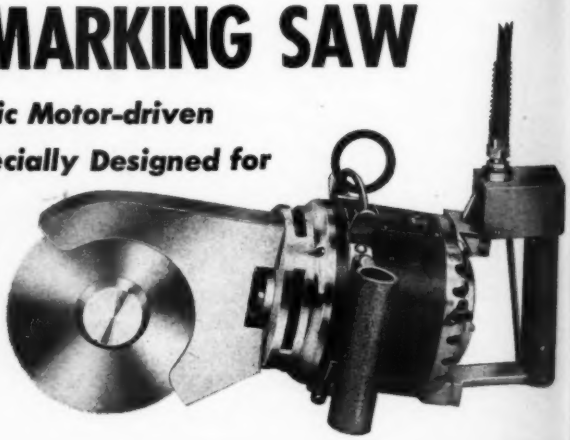
"I am very happy to report that both labor and management have shown a fine spirit of cooperation throughout the three-month period of government operation. Under the able direction of Gayle G. Armstrong, government representative, all groups have worked together effectively in achieving the greatest possible meat production during a difficult period."

Secretary Anderson reported that all the smaller and larger packing com-

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panies have been returned to private ownership control, and that only five stockyards—at St. Paul, Milwaukee, Fort Worth, Los Angeles and West Fargo, N. D.—will still be under government direction. These will be released within a very few days, he indicated.

The Secretary said that because of the control plan adopted, designed to interfere as little as possible with packers' normal operations, direction by the government was inexpensive and that nearly all of the $7,000,000 made available to the department for management costs can be returned to the federal government.

SET NEW GLAND PRICES

Amendment 24 to Second Revised Supplementary Regulation No. 14, effective April 23, establishes maximum prices of $2.50 per lb., f.o.b. shipping point, for sales of hog and sheep suprarenal glands. OPA said the decision to flat price such glands has been reached in order to enable producers of adrenalin products to utilize these sources of raw material. Prior to price control, beef suprarenals provided the major source of adrenalin supply, and current market shortages make it necessary to supplement that normal source of supply. The prices for such glands, if established under the General Maximum Price Regulation, would be insufficient to encourage production.

OPA Uses Unusual Tactics in N. Y. Black Mart Drive

OPA authorities in the New York city area are taking unusual action in an attempt to clean up the local black market in meat. In a cooperative drive carried on by the OPA enforcement division and the New York city police department, hundreds of retailers have been questioned and considerable evidence has been obtained against a number of wholesalers for over-ceiling transactions. Teams consisting of one city detective and one OPA man are making simultaneous raids on retail stores to inspect coolers, examine invoices and question the dealers about their business practices.

The New York regional office of OPA is attempting to employ the little-known license withdrawal powers of the agency against price violators. Actions have recently been instituted against nine retail meat dealers in New York Supreme Court to prevent them from dealing in meat for one year. License warning notices are being sent to every seller charged with over-ceiling sales and, on second violations, OPA will bring license suspension actions in either the state or federal courts. Every business firm in the country dealing in commodities which are regulated by the Emergency Price Control Act is automatically licensed by OPA.

AMENDMENT 23, WFO 75

Amendment 23 to WFO 75, effective April 28, contains provisions making all federally inspected slaughterers (and persons having livestock custom slaughtered in inspected plants) subject to orders of the assistant administrator with respect to limitations on slaughter and establishes that any firm violating provisions of the order may be prohibited from receiving, delivering or using livestock, meat, meat products or animal fats.

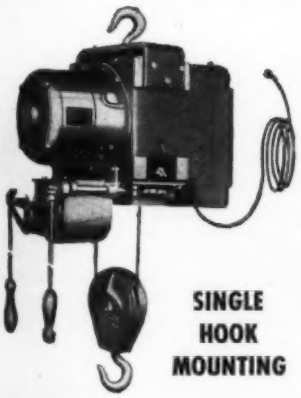
The title of WFO 75, heretofore designated as "Regulations Affecting Slaughterers," has been revised to read "Slaughter of Livestock and Distribution of Meat." This order is the basic order of the U. S. Department of Agriculture and establishes a foundation of general provisions for supplemental orders on meat. These supplemental orders include the set-aside directives and also WFO 75.7, the new slaughter control order applying to federally inspected killers.

Amendment 23 makes no substantial changes in WFO 75.

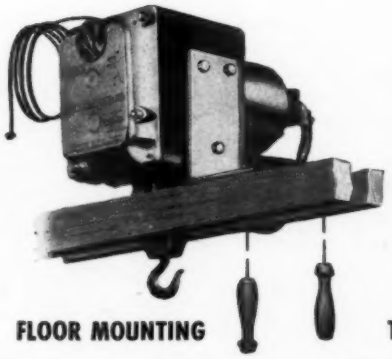
MORE USED FATS NEEDED

Half of the potential fat salvage has been untouched, and one-third of American housewives are not saving used cooking fat, according to American Fat Salvage Committee figures.

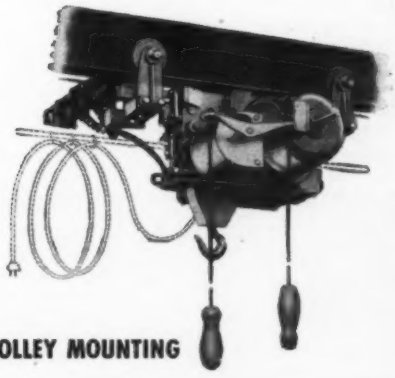
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Capacity, 1000 lbs. Speed (60-cycle motor) 32 f.p.m. Lift, 20 ft. Heat-treated alloy-steel gearing and roller bearings, oil-bath lubricated. Automatic holding brakes. Upper limit switch. Reliable drum-type controller. Totally enclosed ball-bearing motor for 220-440 V., 3-phase, 60-cycle current, or 110-220 V., D.C.

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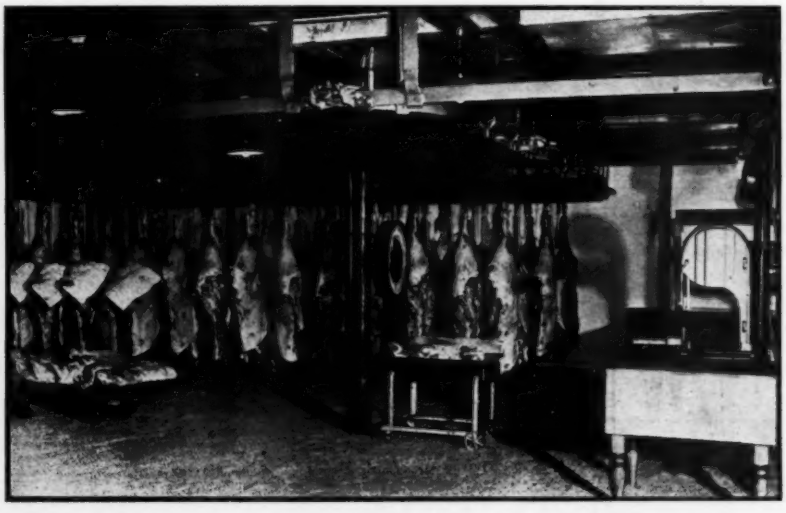
Effective use of insulation has made it possible to maintain low temperatures in the new storage cooler and sharp freezer at the Williams Provision Co. plant, Toledo, O., for periods up to 36 hours without operating the cooling system, even when outdoor temperatures are at the summer level. The storage cooler holds 100,000 lbs. of meat.

The cooler, and the sharp freezer which opens off it, were prepared for the installation and insulation by studding the walls with two-by-fours, 18 in. apart. Two layers of 30-lb. felt paper were attached to the studs. Fiberglas asphalt-enclosed board, 2 in. thick and with a density of 6 lbs. per cu. ft., was then installed in two thicknesses, staggered construction. Hot asphalt was applied to both layers of the boards to exclude moisture.

A total of 18,000 sq. ft. of the glass asphalt-enclosed board was installed on the walls. An additional 3,000 sq. ft. of the board, with a density of 9 lbs. to the cu. ft., was used to insulate the ceilings. Here, too, two layers of the 2-in.-thick board were installed. Plywood, painted with a white enamel, was used as a finish over the insulating boards. To assist in the exclusion of heat and moisture from the outside, a sealer paint was applied to the outer brick wall of the building, followed by two coats of standard paint.

The cold storage room and sharp freeze compartment are cooled by ammonia circulated through 1,600 ft. of 2-in. overhead piping. Two compressors, one with a rated capacity of 25 tons, and one with a rated capacity of 4 tons, are employed to circulate the ammonia. Temperatures of 32 and 35 degs. F., are maintained in the cold storage room. In the sharp freezer, temperatures are maintained at a maximum of 10 degs. below zero, and can be reduced to 25 degs. below zero.

Dimensions of the cold storage room are 95 ft. across the front, 75 ft. from front to rear, and 65 ft. across the rear. The sharp freezer is 20 ft. long by 8 ft. wide. Ceilings are 15 ft. high.



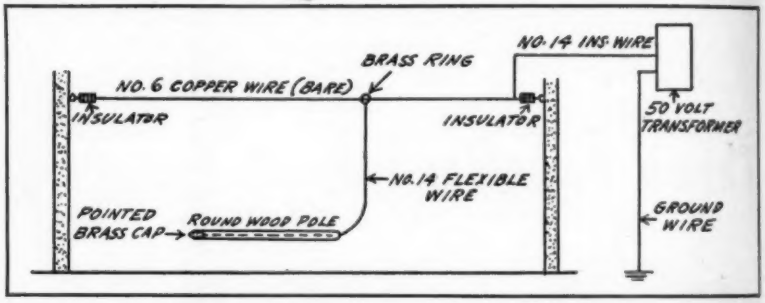
STORAGE COOLER AT WILLIAMS PROVISION COMPANY PLANT

ELECTRIC PROD POLES

Many packing plants use electrical prod poles to facilitate the movement of cattle from the yard pens to the killing floor. The advantages of using a properly constructed prod pole include greater productivity per drover, who does not expend energy shouting and who is not made extremely uncomfortable through swallowing dust and dirt created by the movement of the cattle; a better quality of hide as the handlers are not tempted to drive the cattle by striking them with sharp sticks or shackling chains; a better bloom on the carcass as the meat is not bruised anywhere by heavy blows, with the resultant black eyes; a faster movement of cattle without bunching as the drovers can handle the stock more easily than when they have to move them by shouting or banging with a stick against the sides of the driveway.

Construction of the electrical prod pole is very simple and they are usually made by the plant using them. The pole itself is about 5 ft. long and 1½ or 1¼ in. in diameter with a brass cap or ferrule fitting tightly over the end of the pole and forming a dull projection that extends about an inch from the center of the pole. A sharp projection is undesirable as it would injure the hide and the flesh of the cattle.

Current is fed to the brass cap by a live insulated wire that is taped to the pole or set in a groove along its length. This wire, in turn, is connected by a sliding brass ring to the main "trolley" wire which runs the entire length of the driveway. This arrangement allows the drover freedom of movement. The wire that parallels the driveway is bare and is held in suspension by two insulators. The manner in which the current is transmitted to the prod pole differs with individual packers; however, in general, they are agreed as to the amount of voltage that should be used. Fifty volts is considered to be the safe maximum that can be employed when the passageways are dry and 25 volts when they are wet.



One of the large packers puts 110 volts through a stepdown transformer, reducing it to 6 volts, and then passes it through a Ford coil. Since the amperage of the current is slight, it merely bites and nudges the animal without shocking it. Another packer takes his standard 110-volt current and passes it through a transformer which cuts it down to 30 volts and then feeds it directly to the driveway wire. Still another firm further reduces the transformer current with an arrangement of light bulbs placed in series.

The transformer should be grounded for safety.

In another arrangement the wiring system is eliminated as the drover, in

the manner of the coal miner, has a dry cell battery packet slung over his back.

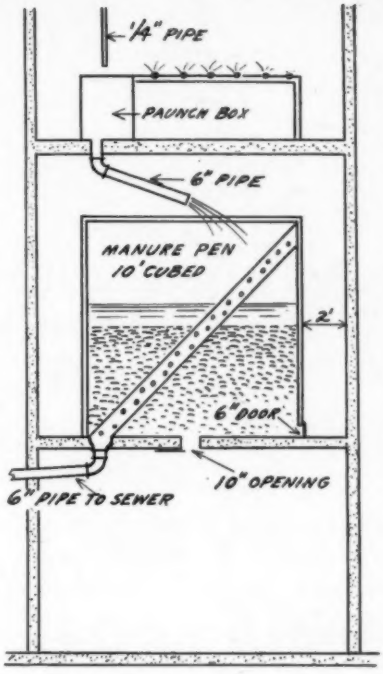
The one big disadvantage of using electrical prod poles is that if the voltage is excessive, bruises may be inflicted upon the cattle. High voltage shocks the animals so violently that they often fall and, in some cases, there is a severe muscular contraction that may result in broken vertebrae and blood clots in the meat.

To prevent tampering by the drovers or killing personnel, who may be tempted to step up the voltage to get the animals to move faster, it is recommended that the transformer be located where such employes cannot locate it and where it is accessible only to the electrician.

Another use for the electrical prod pole is in the knocking pen where it may be employed to get the cattle to lift their heads so the hammer can be brought to bear upon the dead center.

PAUNCH CONTENTS BIN

One of the minor but vexatious problems confronting the beef house is the manner of disposing of paunch contents. Once the paunch is emptied, the waste matter must be removed quickly because of the danger of contamination and its objectionable odor. The volume of the manure is such that it must be removed from the offal room as each paunch is opened and flushed. For a packer who has a multi-story plant, the arrangement employed at the Wimp Packing



Co. of Chicago might serve as a model.

After the ruffle fat is trimmed off, the paunch is slid along the table to the paunch washing box where it is opened, emptied, given its preliminary cleaning and suspended on a hook over the box until the tripe handler removes and washes it on an umbrella tripe washer. Over the paunch washing box a ¼-in. pipe supplies a constant flow of water to flush the paunch and wash the contents of the box down a 6-in. pipe which carries the water from the offal room to a manure storage bin located on the floor below.

The bin is 10x10x10 ft. in size and made of concrete with a built-in ladder that enables an employe to enter for cleanup purposes. Within the bin is a 12-in. box type pipe, one end of which is set on the bin drain pipe's opening and the other end of which rests against the opposite wall. The entire length of the wooden pipe is perforated on the sides and top with ¼-in. holes set in 1-in. centers. The liquid from the paunch washing box enters the pipe through the perforations and drains off to the sewer (see drawing) while the solid material settles to the bottom of the bin. The flow of water through the box pipe provides sufficient movement to keep the openings clean.

When surplus water has drained from the bin, its contents are dumped into a motor truck through a chute type opening in the bottom of the bin. There is an opening in the bin at the second floor level which permits cleaning with a long handled scraper. The bin will handle paunch manure from a 250-head daily kill and is emptied each day.



BEEF HOISTS

The Anco No. 478 Electric Beef Hoists are noted for their simple design and safe operation. Conveniently located pendant push buttons and a time limit switch set for accurately stopping the lift and landing carcasses on the rail safely. They are equally efficient on the dressing rail and bleeding rail.

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Oil Chemists Will Hold Annual Meeting May 15

The thirty-seventh annual meeting of the American Oil Chemists' Society will be held May 15 to 17 at the Roosevelt hotel, New Orleans, La. Reports of technical and administrative committees and of officers will be given, and the business session on May 17 will be devoted to the election of officers and announcement of the mail balloting on the future name of *Oil & Soap*, official journal.

A total of 28 papers will be presented at the technical sessions. Below are listed some which should be of special interest to meat packers:

"An Alkali Rendering Process for Lard and Other Animal Fats," by F. E. Deatherage, Kroger Food Foundation, Cincinnati, and Ohio State University Research Foundation, Columbus; "A New Approach to the Glyceride Structure of Natural Fats," by K. F. Mattil and F. A. Norris, Swift & Company, Chicago; "Hydrogen Gas From Dissociated Ammonia," by R. B. Muller and W. A. Jacob, Armour and Company, Chicago.

"Determination of Trisaturated Glycerides in Lard, Hydrogenated Lard and Tallow," by F. E. Luddy and R. W. Riemenschneider, Eastern Research Laboratory, Philadelphia; "Symposium on Fats and Proteins in Human and Animal Nutrition," Capt. George Gelman, QMC Subsistence Research and Development Laboratory, Chicago.

"The Role of Fat in Human Nutrition," by H. J. Deuel, jr., University of Southern California; "The Digestibility of Fats," by K. F. Mattil, Swift & Company, Chicago, and "The Role of Proteins in Animal Nutrition," by H. C. Schaefer, Ralston Purina Co., St. Louis, Mo.

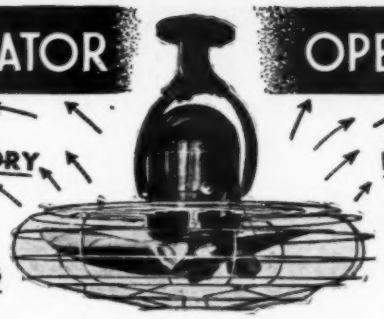
Judge Issues Injunctions; Calls MPR 574 Unworkable

Judge Claude McColloch in federal district court at Portland, Ore., recently decided in an injunction suit brought by OPA against the Central Market, in connection with MPR 574, that while the regulation is "unworkable in this area," and violations are unavoidable, that he had no choice but to issue the injunctions. He reserved the question of their enforceability, however, stating that "I am yet to be persuaded that an equity court can punish conduct that contains no ingredient of evil."

QUOTA OFF CINNAMON

The U. S. Department of Agriculture has announced the removal of all quota restrictions on cinnamon. Pepper and nutmeg are the only spices still subject to provisions of the order (WFO 19.2). The department has taken this step because increased supplies of cinnamon are available from China and Ceylon.

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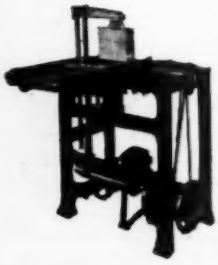


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PACKERS REFUTE CHARGES OF STOCK BUYING STRIKE

Charges made over Kansas City radio stations by irresponsible persons that packers operating in the Kansas City market deliberately were not buying cattle in order to discredit OPA were promptly refuted last week by packer officials of three firms in that area.

Three separate radio talks on three Kansas City stations were given on April 25, April 30 and May 1. The speakers were E. W. Phelps, manager for Swift & Company, Kansas City; Robert W. Owthwaite, a vice president and general manager of John Morrell & Co., Topeka, Kans., and E. D. Henneberry, president of Hull & Dillon Packing Co., Pittsburg, Kansas.

Mr. Phelps stated that his company and other law-abiding meat packers were unable to buy enough cattle to operate their plants anywhere near capacity because the growing black market demands had boosted the price of most cattle above figures which they could pay under government regulations.

Mr. Owthwaite branded as "untrue" the charges by Kansas City OPA officials, the Farmers' Union, and a labor union that there were plenty of cattle to be had within prescribed ceilings. In his radio talk, Mr. Owthwaite cited examples of packers giving authorization to these groups to purchase cattle, but declared that "not a single critter was produced."

President Henneberry of the Pittsburg, Kansas, Company, explained that he had been in business continuously for 61 years, and that this continuity had not been broken until last month, at which time the Hull & Dillon company was unable to buy cattle and remain in compliance with OPA regulations.

Libby Earnings Increase Slightly Over Last Year

Daniel W. Creeden, president of Libby, McNeill & Libby, Chicago, announced recently in his annual report to stockholders earnings of $3,382,270, equal to 93c per share for the fiscal year ended March 2, 1946. Last year's earnings were $3,152,506, or 87c per share. In each year these earnings were arrived at after appropriating $500,000 to a reserve for contingencies. Sales last year were $101,195,016, compared with $110,737,222 for 1944. The difference resulted principally from reduced canned meats production and decreased government requirements of special packs for the armed forces, Creeden said.

The large consumer demand for the company's products continues, he said, adding that "unfortunately, it is practically impossible to pack sufficient quantities in 1946 to take care of all possible business. Therefore, we plan a continuation of the war-time allocation policy."

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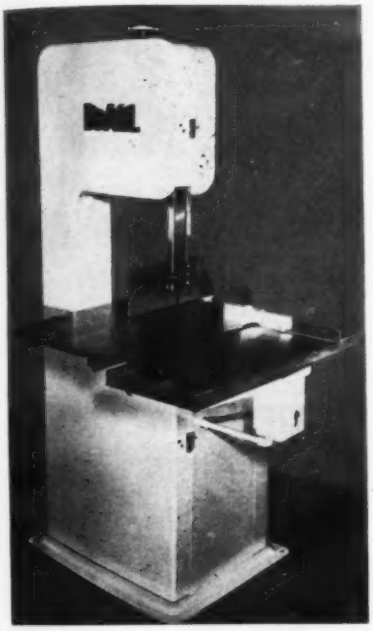
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NEW EQUIPMENT *and Supplies*

MEAT POWER SAW

The DoAll power meat saw, designed to meet government specifications, has been released for civilian use, the DoAll



Co., Minneapolis, Minn., announces. The DoAll company's sales and service stores in 38 principal cities throughout the United States, Canada and Mexico are now showing this new meat cutting machine.

Because the DoAll meat cutting machine embodies all recognized sanitary features in addition to its exclusive use of 16 in. wheels and its super-powered drive, the saw delivers performance beyond normal requirements. Its gleaming white enamel finish, totally enclosed motor and drive mechanism, stainless steel carriage and table, are added sanitary advantages.

HUMIDITY MEASUREMENT

The Aminco-Dunmore electric hygrometer for high-precision humidity measurement and control has been announced by the American Instrument Co., Silver Spring, Md. The manufacturer states that the instrument has been successfully applied to measurement of humidity within ordnance water vapor barriers of several sizes and types, and to water vapor permeability studies. The instrument employs a "sensing" element that is claimed to be the speediest medium known for measuring humidity changes. Compact, precise and instantly responsive to microchanges in relative humidity, it gives reproducible readings throughout the entire standard dry bulb temperature range of 40 to 120 degs. F., and relative humidity range of all the way from 7 to 100 per cent.

FLUORESCENT DIFFUSERS

Economical, low-cost quality diffusion which minimizes direct and reflected glare has been made available for fluorescent lamps in the new Guth PFC-100's, product of Edwin F. Guth Co., St. Louis. This advantage is achieved with white plastic diffusers that easily snap on or off 40-watt (T12) fluorescent lamp, reduce lamp brightness 30 per cent, yet are more efficient (82 per cent T.F.) than glass diffusing panels, the manufacturer says. They have a spring-like patented design that grips the lamp along its entire length which is said to result in easy cleaning and relamping, effecting savings in time.

NEW HOG GAMBREL

Adding to its long list of meat packer supplies, Basic Food Materials, Inc., Cleveland, is now marketing a new type hog gambrel. It is made of select hardwood, strong enough to hold any weight hog. Center grooves are made to fit all standard hooks. Standard size hardwood gambrels are 1⅞ in. in diameter and 22 in. long. Special sizes are also available and are made according to customer specifications, the manufacturer states.

According to the manufacturer, users of the new gambrels report that the



smooth, pointed ends make it easier to slip the hocks on and off the gambrel. The square cut grooves hold the hocks firmly in place while the gambrel is loaded.

New Trade Literature

Instruments for Refrigeration (NL 250).—A 36-page catalog dealing with the application of control instruments to the refrigeration field has been published by the Taylor Instrument Companies. The catalog is divided conveniently into two sections, one covering applications, the other instruments. The applications are reproduced to show certain processing requirements in refrigeration. The instrument section illustrates the instruments available for refrigeration process accompanied by pertinent information so that it is possible to choose an instrument for any type of refrigeration application.—Taylor Instrument Companies.

Pumps (NL 280).—Operation of Type G Pump, which the manufacturer describes as an efficient, vertical, self-priming centrifugal pump retaining and improving all of the good features of older LaBour pumps but eliminating the contact type of seal, is outlined in a new bulletin which gives detailed instructions for installation and care of the pump.—LaBour Co., Inc.

Technical Books (NL 281).—A new catalog listing the latest books on chemistry, physics, science, technology, medicine, foods, formularies, engineering, metals, building construction etc., has been issued by the Chemical Publishing Co. and gives date of publication, price, number of pages and table of contents of books listed.—Chemical Publishing Co.

Steam Detergents (NL 284).—Oakite Products, Inc., is distributing a booklet describing the many applications of steam detergent cleaning, such as for machinery equipment and parts for subsequent repair and overhaul, preparing equipment surfaces for repainting or refinishing, cleaning equipment too large for tank immersion or for paint stripping. Emphasis is placed on steam detergent cleaning as a simple, fast and economical method for safely removing grease, oil, dirt, sand and other deposits from all types of equipment through the combination of mechanical force, controlled heat and effective detergent action of materials.—Oakite Products, Inc.

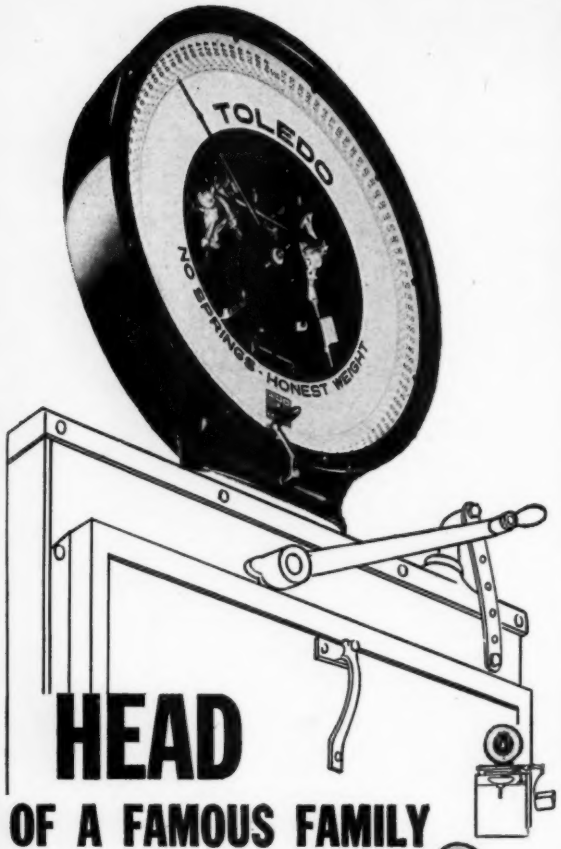
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PROVISIONS AND LARD *Weekly Review*

1945 Cattle Output Sets New Record; Other Totals Off

FARM production from meat animals in 1945 totaled 40,200,000,000 lbs., about 1,600,000,000 lbs. smaller than the output in 1944 and around 6,000,000,000 lbs. below the record high of 1943. However, 1945 was one of only four years in which meat animal production has exceeded the 40,000,000,000 lb. mark. Production of cattle set a new record; that for hogs was the fourth largest. Production of sheep and lambs was below average. The 1945 total production was 20 per cent above the 10-year (1934-43) average and 49 per cent above the six-year (1909-14) average.

Gross income from meat animals in 1945 amounted to $6,252,000,000, nearly equaling the record return of 1943, and $158,000,000 higher than in 1944. Though sales in pounds fell about 5 per cent short of the record volume in 1944, a higher average price more than offset the effects upon income.

All meat animals sold in 1945 brought an average of $12.80 per cwt., the highest on record. The 1945 average compares with $11.90 in 1944, $12.70 in 1943 and $11.70 in 1942.

Production of cattle and calves is estimated at 19,000,000,000 lbs., the largest on record. The 1945 volume exceeded the previous record in 1944 by only 16,000,000 lbs., but was 3,582,000 lbs. larger than the 1934-43 average. Total live weight of cattle and calves sold amounted to 26,000,000,000 lbs., an all-time high.

Production of hogs continued at a comparatively high level, although the smallest since 1941. The estimated 1945 volume of 19,200,000,000 lbs. was 1,567,000 lbs. less than the 1944 production. The average price of $14 per cwt. was up 90c compared with 1944, and was the highest price since 1919. The average price of cattle at $12.10 was the highest on record and the average for calves at $13.10 was the second highest.

Estimated production of nearly 2,000,000,000 lbs. of sheep and lambs was only about 1 per cent below that of 1944. It was the smallest since 1937 and 4 per cent below the 1934-43 average. The average price of lambs was $13 per cwt., exceeded only in 1918.

CANADIAN STORAGE STOCKS

	Apr. 1, 1946	Mar. 1, 1946
Beef	20,976,219	23,800,695
Veal	2,024,708	1,811,618
Pork	50,481,674	40,719,403
Mut. & lamb	3,362,522	3,832,121

AMI PROVISION REPORT

A moderate increase was registered in provision stocks during the final two weeks of April, a report issued by the American Meat Institute revealed this week. Packers were able to increase most pork holdings during the period on heavier slaughter of hogs, and practically all totals are well above those of a year earlier.

Minor increases were reported in D.S. cured items, and holdings of frozen for D.S. cured were also a little heavier. However, a slight decline was noted in S.P. and D.C. cured items, while picnics and hams frozen for cure increased.

The report also revealed rather marked increases in holdings of fresh pork during the last two weeks of the month just closed. At the same time, lard and rendered pork stocks were reduced slightly.

Provision stocks as of April 27, 1946, as reported by a number of representative companies to the American Meat Institute, are shown in the following table. Because the firms reporting their stocks to the Institute are not always the same from period to period (although comparisons are always made between identical groups) the table below shows April 27 stocks as percentages of the holdings two weeks earlier and on the same date a year earlier.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	April 27 stocks as Percentages of Inventories on Apr. 13, 1946	Apr. 28, 1945
D. S. PRODUCT		
Bellies (Cured)	106	28
Fat Backs (Cured)	103	116
Other D. S. Meats		
Cured	95	71
Frozen-for-cure	980	377
TOTAL D. S. CURED ITEMS	102	67
TOT. FROZ. FOR D. S. CURE	130	*
S. P. & D. C. PRODUCT		
Hams, Sweet Pickle Cured		
Regular	103	44
Skinned	97	83
All S. P. Hams	95	74
Hams, Frozen-for-Cure,		
Regular	198	118
Skinned	117	452
All frozen-for-cure hams	118	430
Picnics		
Sweet pickle cured	87	394
Frozen-for-cure	99	*
Bellies, S. P. and D. C.		
Sweet pickle cured	104	197
Frozen-for-cure	104	*
Wiltshire sides, cured	93	255
Other Items		
Sweet pickle cured	114	151
Frozen-for-cure	46	197
TOTAL S. P. & D. C. CURED	102	134
TOTAL S. P. & D. C. FROZEN	105	853
BARRELED PORK	89	94
FRESH FROZEN		
Loins, shoulders, butts and spareribs	127	109
All other	176	315
Total	142	175
TOTAL OF ALL PORK MEATS	108	162
RENDERED PORK FAT	96	109
LARD	97	166

Note: A considerable quantity of cured, frozen, canned pork and lard is held for USDA.
*Because April 28, 1945 stocks were negligible, no comparison is shown.

CHICAGO PROVISION STOCKS

A minor increase was recorded in provision holdings at Chicago during the month of April so that total meat holdings at the close of the month were greater than a month earlier and also heavier than a year ago. Stocks of clear bellies were down somewhat totals for most other items were heavier. Lard declined from 12,474,915 lbs. at the close of March to 8,201,078 lbs. at the end of last month, but stocks were still much larger than a year ago.

	Apr. 30, '46, lbs.	Mar. 31, '46, lbs.	Apr. 30, '45, lbs.
All Barreled Pork	171	548	982
P.S. lard (a)	4,742,446	8,946,643	669,390
P.S. lard (b)	...	...	87,696
Other lard	3,458,632	3,528,262	2,847,969
Total lard	8,201,078	12,474,915	3,605,055
D.S. cl. bellies (contract)	32,000	...	1,500
D.S. cl. bellies (other)	1,123,909	1,349,615	5,366,065
Total D.S. cl. bellies	1,155,909	1,349,615	5,367,565
D.S. rib bellies	...	...	...
D.S. fat backs	2,898,960	1,982,214	2,274,564
S.P. regular hams	713,808	678,067	616,454
S.P. skinned hams	5,453,684	6,118,584	6,648,921
S.P. bellies	8,919,795	11,832,973	3,456,145
S.P. picnics, S.P. Boston shldrs.	2,917,046	2,858,833	609,768
Other cut meats	9,317,569	6,123,444	3,866,889
Total all meats	31,376,771	30,893,720	22,840,306

(a) Made since Oct. 1, 1945. (b) Made previous to Oct. 1, 1945.

The above figures cover all meat and lard in storage in Chicago, including holdings owned by the CCC.

CANADIAN EXPORTS

Exports of meats and livestock from Canada during March, 1946, with comparisons:

		Mar., 1946	Mar., 1945
Cattle	No.	6,629	4,536
Calves	No.	136	95
Hogs	No.	163	18
Sheep	No.	38	18,807
Beef	Lbs.	22,492,700	30,448,400
Bacon	Lbs.	24,154,700	66,109,000
Pork	Lbs.	706,800	924,300
Mutton & lamb	Lbs.	804,600	37,700
Canned meats	Lbs.	11,206,313	3,216,995
Lard	Lbs.	8,700	163,600
		3 mos., 1946	3 mos., 1945
Cattle	No.	16,632	10,502
Calves	No.	212	222
Hogs	No.	829	258
Sheep	No.	218	46,017
Beef	Lbs.	67,892,600	62,701,900
Bacon	Lbs.	80,061,600	144,945,500
Pork	Lbs.	2,114,700	2,282,700
Mutton and lamb	Lbs.	3,659,800	146,600
Canned meats	Lbs.	41,896,700	11,067,960
Lard	Lbs.	53,100	1,092,800

MARCH MEAT PRODUCTION

Total production of meat and lard during March, 1946, compared with a year earlier.

	Mar., 1946 lbs.	Mar., 1945 lbs.
Beef	487,745,000	632,792,000
Veal	38,421,000	52,482,000
Pork (carcass wt.)	680,480,000	662,521,000
Lamb and mutton	89,629,000	76,470,000
Total	1,296,276,000	1,424,266,000
Pork, excl. lard	383,909,000	524,383,000
Lard and rendered pork fat	113,713,000	107,955,000



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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

‡Carcass Beef

Week ended May 2, 1946 per lb.

Steer, hfr., choice, all wts.	.2105
Steer, hfr., good, all wts.	.2005
Steer, hfr., com., all wts.	.1805
Steer, hfr., utility, all wts.	.1605
Cow, commercial, all wts.	.1805
Cow, canner and cutter	.1330
Hindquarters, choice	.2330
Forequarters, choice	.1905
Cow, hdq., commercial	.1930
Cow, foreq., commercial	.1705

‡Beef Cuts

Steer, hfr., sh. loin, choice	.3305
Steer, hfr., sh. loin, good	.3080
Steer, hfr., sh. loin, com	.2580
Steer, hfr., sh. loin, util	.2255
Cow, sh. loin, com	.2580
Cow, sh. loin, util	.2255
Steer, hfr., round, choice	.2280
Steer, hfr., round, good	.2155
Steer, hfr., rd., commercial	.1930
Steer, hfr., rd., utility	.1655
Steer, hfr., loin, choice	.3005
Steer, hfr., loin, good	.2830
Steer, hfr., loin, commercial	.2355
Cow, loin, commercial	.2355
Cow, loin, utility	.2030
Cow, round, commercial	.1930
Cow, round, utility	.1655
Steer, hfr., rib, choice	.2455
Steer, hfr., rib, good	.2330
Steer, hfr., rib, commercial	.2155
Steer, hfr., rib, utility	.1905
Cow, rib, commercial	.2155
Cow, rib, utility	.1905
Steer, hfr., sir., choice	.2755
Steer, hfr., sir., good	.2630
Steer, hfr., sir., com	.2155
Steer, hfr., cow flank	.1355
Cow, sirloin, commercial	.2155
Cow, sirloin, util	.1855
Steer, hfr., flank steak	.2405
Cow, flank steak	.2405
Steer, hfr., reg. chk., choice	.2055
Steer, hfr., reg. chk., good	.1930
Steer, hfr., reg. chk., com	.1805
Steer, hfr., reg. chk., utility	.1605
Cow, reg. chk., commercial	.1805
Cow, reg. chuck, utility	.1605
Steer, hfr., c. c. chk., choice	.1880
Steer, hfr., c. c. chk., gd.	.1805
Steer, hfr., c. c. chk., com.	.1655
Steer, hfr., c. c. chk., utility	.1505
Cow, c. c. chk., commercial	.1655
Cow, c. c. chk., utility	.1505
Steer, hfr., foreshank	.1255
Cow, foreshank	.1255
Steer, hfr., brisket, choice	.1730
Steer, hfr., brisket, good	.1730
Steer, hfr., brisket, com	.1530
Steer, hfr., brisket, utility	.1530
Cow, brisket, commercial	.1530
Cow, brisket, utility	.1530
Steer, hfr., back, choice	.2155
Steer, hfr., back, good	.2030
Cow back, commercial	.1905
Cow back, utility	.1680
Steer, hfr. arm chuck, choice	.1930
Steer, hfr. arm chuck, good	.1830
Cow arm chuck, commercial	.1730
Cow arm chuck, utility	.1555
Steer, hfr. sh. pl., gd. & ch.	.1455
Steer, hfr. sh. pl., com. & util.	.1380
Cow short plate, commercial	.1380
Cow short plate, utility	.1380

‡Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

†Veal—Hide on

Choice carcass	.2075
Good carcass	.1975
Choice saddles	.2355

†Veal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

*Beef Products

Brains	7¼
Hearts, cap off	15¼
Tongues, fresh or frozen	22¼
Tongues, can., fresh or frozen	16¼
Sweet breads	23¼
Ox-tails, under ¾ lb.	8¼
Tripe, scalded	4¼
Tripe, cooked	8¼
Livers, unblemished	25¼
Kidneys	11¼

*Veal and Lamb Products

Brains	9¾
Calf Livers, Type A	49¾
Sweetbreads, Type A	39¾
Lamb tongues	15

*Prices carlot and loose basis. For lots under 500 lbs. add $0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) $2.00.

**Lamb

Choice lambs	[illegible]
Good lambs	[illegible]
Commercial lambs	[illegible]
Choice hindsaddle	[illegible]
Good hindsaddle	[illegible]
Choice fores	[illegible]
Good fores	[illegible]

**Mutton

Choice sheep	[illegible]
Good sheep	[illegible]
Choice saddles	[illegible]
Good saddles	[illegible]
Choice fores	[illegible]
Good fores	[illegible]
Mutton legs, choice	[illegible]
Mutton loins, choice	[illegible]

**Quot. on lamb and mutton are to Zone 5 and include 10c for stockinette, plus 25c per cwt. for del.

*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	[illegible]
Picnics	[illegible]
Tenderloins, 10-lb. cartons	[illegible]
Tenderloins, loose	[illegible]
Skinned shldrs., bone in	[illegible]
Spareribs, under 3 lbs.	[illegible]
Boston butts, 3/8 lbs.	[illegible]
Boneless butts, c. t.	[illegible]
Neck bones	[illegible]
Pigs' feet	[illegible]
Kidneys	[illegible]
Livers, unblemished	[illegible]
Brains	[illegible]
Ears	[illegible]
Snouts, lean out	[illegible]
Snouts, lean in	[illegible]
Heads	[illegible]
Chitterlings	[illegible]
Tidbits, hind feet	[illegible]

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	[illegible]
Fancy skinned hams, 14/18 lbs., parchment paper	[illegible]
Fancy trim, brisket off, bacon, 8 lb. down, wrap	[illegible]
Square cut seedless bacon, 8 lb. down, wrap	[illegible]
Beef sets, smoked	
Insides, D Grade	[illegible]
Outsides, D Grade	[illegible]
Knuckles, D Grade	[illegible]

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	[illegible]
Regular tripe, 200-lb. bbl.	[illegible]
Honey, tripe, 200-lb. bbl.	[illegible]

BARRELED PORK AND BEEF

Clear fat back pork:

70- 80 pieces	[illegible]
80-100 pieces	[illegible]
100-125 pieces	[illegible]
Clear plate pork, 28-35 pieces	[illegible]
Brisket pork	[illegible]
Plate, beef, 200 lb. bbls.	[illegible]
Ex. plate beef, 200 lb. bbls.	[illegible]

For prices on sales to War Procurement Agencies, see Amendment 26 to RMPR 148, effective May 26, 1945.

*Quot. on pork items are for less than 5,000 lb. lots and include all permitted additions, except boning and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis.

Reg. pork trim. (50% fat)	[illegible]
Sp. lean pork trim. 85%	[illegible]
Ex. lean pork trim. 95%	[illegible]
Pork cheek meat	[illegible]
Pork livers, unblemished	[illegible]
Boneless bull meat	[illegible]
Boneless chucks	[illegible]
Shank meat	[illegible]
Beef trimmings	[illegible]
Dressed canners	[illegible]
Dressed cutter cows	[illegible]
Dressed bologna bulls	[illegible]
Pork tongues	[illegible]

DRY SAUSAGE

*Cervelat, dry, in hog bungs	59¾
*Thuringer	32¾
*Farmer	42¾
*Holsteiner	42¾
*B. C. Salami, semi-dry	55¾
*B. C. Salami, semi-dry	33¾
*Genoa style Salami	64¾
*Pepperoni	52¼
*Mortadella, semi-dry	29¾
Cappicola (cooked)	43¾
Prosciutto	38

‡DOMESTIC SAUSAGE

(Quotations cover Type 2, except where otherwise noted.)

Pork sausage, hog casings Type 1	30¾
Pork sausage, bulk Type 1	28
Frankfurts, in sheep casings	32
Frankfurts, in hog casings	29
Bologna, natural casings	26½
Bologna, artificial casings	25¾
Liver sausage, fr., hog casings	26
Smkd. liver sausage, hog bungs	24¾
*Head cheese	20½
New Eng., natural casings	38¼
Minced lunch, natural casings	25¼
*Tongue and blood	29½
*Blood sausage	24¼
*Souse	20½
Polish sausage	29¼

‡Prices based on zone 5, plus $1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

*Individual sellers' ceiling.

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hse) in 425-lb. bbls., del.	$ 8.75
Saltpeter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.	8.60
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd., gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	4.60
Standard gran., f.o.b. refiners (2%)	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.15
Dextrose, in car lots, per cwt., (cotton)	4.80
in paper bags	4.75

SPICES

(Basis Chgo., orig. bbls., bags, bales.)

	Whole	Ground
Allspice, prime	28½	31½
Resifted	29½	32½
Chili powder		51
Cloves, Zanzibar	23	26
Ginger, Jam., unbl.	26	29
Cochin	23	27
Mace, fcy. Banda	1.05	1.19
East Indies	95	1.10
E. & W. I. Blend		90
Mustard flour, fcy.		34
No. 1		22
West India Nutmeg		52
Paprika, Spanish		55
Pepper, Cayenne		55
Red No. 1		50
Black Malabar		20¼
Black Lampong	nom.	20¼
Pepper, Packers		25

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1⅝ to 1½ in., 180 pack	.20 @25
Domestic rounds, over 1½ in., 140 pack	.35 @38
Export rounds, wide, over 1⅝ in.	.45 @49
Export rounds, medium, 1⅜ to 1⅝ in.	.33
Export rounds, narrow, 1⅜ in. under	.34 @35
No. 1 weasands, 22 in. up	5 @ 6
No. 1 weasands, 24 in. up	7
No. 2 weasands	4
No. 2 bungs	.10 @12
Middle sewing, 1¾ @ 2 in.	.65 @70
Middle, select, wide, 2@2¼ in.	.65 @85
Middles, select, extra, 2¼@2½ in.	1.00@1.10
Middles, select, extra, 2½ in. & up	1.25@1.40
Dried or salted bladders, per dozen:	
12-15-in. wide, flat	1.05@1.10
10-12 in. wide, flat	.50@ .60
8-10 in. wide, flat	.30@ .35
6- 7½ in. wide, flat	.25@ .30
Pork casings:	
Extra narrow, 29 mm. & dn.	2.40@2.50
Narrow mediums, 29@32 mm.	2.40@2.50
Medium, 32@35 mm.	2.10
Medium, 35@38 mm.	1.80@1.90
Wide, 38@43 mm.	1.70@1.75
Extra wide, 43 mm.	1.50@1.60
Exports bungs	.23 @25
Large prime bungs	.18 @20
Medium prime bungs	.12 @14
Small prime bungs	.8 @10
Middles, per set	.21 @24

SEEDS AND HERBS

	Whole	Ground for Saus.
Caraway seed	45	50
Cominos seed	50	55
Mustard sd., fcy. yel.	28	..
American	28	..
Marjoram, Chilean	25	29
Oregano	13	16

OLEOMARGARINE

White domestic, vegetable	.19
White animal fat	.19
Water churned pastry	18½
Milk churned pastry	18½
Vegetable type	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago	14.63
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago	15.03
Raw soap stocks: Cents per lb. del'd in tank cars.	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast	3½
East	3⅝
Corn foots, basis 50% T.F.A.	
Midwest	3⅜
East	3½
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast	3⅜
East	3½
Soybean oils, in tanks, f.o.b. mills, Midwest	11¾
Corn oil, in tanks, f.o.b. mills	12¾

Manufacturer to jobber prices, f.o.b.

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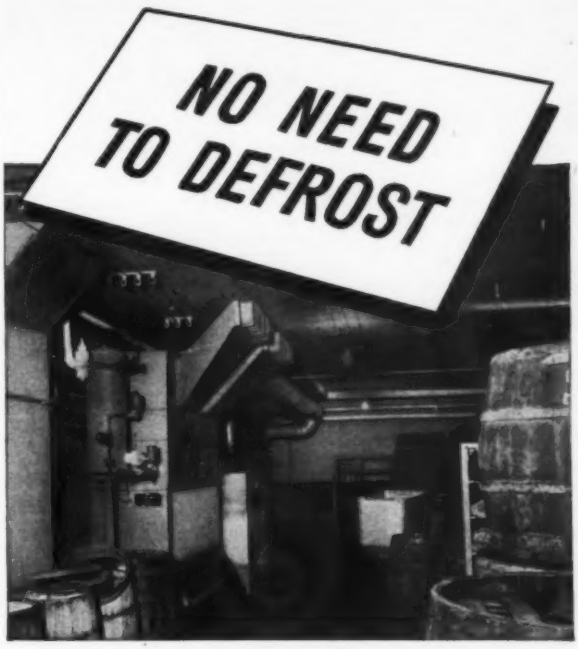


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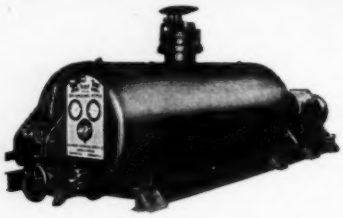
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MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice	.2230
Steer, heifer, good	.2130
Steer, heifer, commercial	.1930
Steer, heifer, utility	.1730
Cow, commercial	.1930

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice	.2170
Steer, hfr., tri., good	.2095
Steer, hfr., tri., commercial	.1970
Steer, hfr., tri., utility	.1770
Steer, hfr., reg. chk., choice	.2445
Steer, hfr., reg. chk., good	.2295
Steer, hfr., reg. chk., commercial	.2170
Steer, hfr., reg. chk., utility	.1895

Above quot. include permitted add. for Zone 9, plus $1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice	.2580
Steer, hfr., rib, good	.2455
Steer, hfr., rib, commercial	.2280
Steer, hfr., rib, utility	.2080
Steer, hfr., loin, choice	.3130
Steer, hfr., loin, good	.2955
Steer, hfr., loin, commercial	.2480
Steer, hfr., loin, utility	.2155

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

	Western
Pork loins, fresh, 12 lbs. dn.	25¾
Shoulders, regular	22
Butts, regular 3/8 lbs.	26½
Hams, regular, under 14 lbs.	24
Hams, skinned fresh, under 14 lbs.	26
Picnics, fresh, bone in	22
Pork trimmings, ex. lean	32
Pork trimmings, regular	19½
Spareribs, medium	15¼

	City
Pork loins, fr., 10/12 lbs.	27¼
Shoulders, regular	25½
Butts, boneless, Ch. T.	32
Hams, regular, under 14 lbs.	24
Hams, skd., under 14 lbs.	26
Picnics, bone in	23½
Pork trim, ex. lean	32
Pork trim, regular	19½
Spareribs, medium	16¾
Boston butts, 3/8 lbs.	28

*COOKED HAMS

Cooked hams, skin on, fatted, 8/down	46¼
Cooked hams, skinless, fatted, 8/down	49½

*SMOKED MEATS

Reg. hams, under 14 lbs.	34
Reg. hams, 14/18 lbs.	34
Reg. hams, over 18 lbs.	32
Skd. hams, under 14 lbs.	36
Skd. hams, 14/18 lbs.	36
Skd. hams, over 18 lbs.	34
Picnics, bone in	30½
Bacon, Western, 8/12 lbs.	36½
Bacon, City, 8/12 lbs.	44
Beef tongues, light	34
Beef tongues, heavy	32

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
May 1, under 80 lbs.	$22.25
81 to 99 lbs.	22.40
100 to 119 lbs.	20.25
120 to 136 lbs.	20.25
137 to 153 lbs.	19.50
154 to 171 lbs.	19.25
172 to 188 lbs.	19.00

*DRESSED VEAL

Hide off

Choice, 50@275 lbs.	.290
Good, 50@275 lbs.	.310
Commercial, 50@275 lbs.	.300
Utility, 50@275 lbs.	.270

*Quot. are for zone 9 and include 50c for del. An additional ¼c per cwt. permitted if wrapped in sheinette.

DRESSED SHEEP AND LAMBS

Lamb, choice	37½
Lamb, good	36
Lamb, commercial	34
Mutton, good & choice	18
Mutton, utility & cull	16½

*Quotations are for Zone 9.

FANCY MEATS

Tongues, Type A	25
Sweetbreads, beef, Type A	36
Sweetbreads, veal, Type A	45
Beef kidneys	15
Lamb fries, per lb.	25
Livers, beef	36
Oxtails, under ¾ lb.	Fa

Prices l. c. l. and loose basis to zone 9. For lots under 500 lbs., add $0.625.

BUTCHERS' FAT

Shop fat	$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	4.75 per cwt.
Inedible suet	4.75 per cwt.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended April 27, 1946, were reported as follows:

	Week Apr. 27	Previous week	Year ago
Cured meats, pounds	16,336,000	15,350,000	28,396,000
Fresh meats, pounds	28,438,000	20,717,000	32,650,000
Lard, pounds	6,329,000	5,721,000	4,951,000



PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE

GREASEPROOF PARCHMENT

BACON PAK LARD PAK

DANIELS MANUFACTURING CO.

RHINELANDER, WISCONSIN

CREATORS · DESIGNERS · MULTICOLOR PRINTERS

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, MAY 2, 1946

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	22½	22¾
10-12	22½	22¾
12-14	22½	22¾
14-16	21¾	22

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	21¾	22
18-20	20¾	21
20-22	20¾	21

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	24½	24¾
12-14	24½	24¾
14-16	23¾	24
16-18	23¾	24
18-20	22¾	23
20-22	22¾	23
22-24	22¾	23
24-26	22¾	23
26-30	22¾	23
30-up	22¾	23

PICNICS

	Fresh or Frozen	S.P.
4- 6	20½	20½
6- 8	20½	20½
8-10	20½	20½
10-12	20½	20½
12-14	20½	20½

Short shank ½c over.

BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
Under 8	18½	19¾
8-12	18	19½
12-16	16½	17¾
16-20	16	17½
20-22	15½	16¾

D.S. BELLIES

	Clear	Rib
18-20	15¾	15¾
20-25	15¾	15¾
25-30	15¾	15¾
30-35	15¾	15¾
35-40	15¾	15¾
40-50	15¾	15¾

GREEN AMERICAN BELLIES

16-20	15
20-25	15
25 and up	15

FAT BACKS

	Green or Frozen	Cured
6- 8	11½	11½
8-10	11½	11½
10-12	11½	11½
12-14	11½	12
14-16	11½	12
16-18	12½	12½
18-20	12½	12½
20-25	12½	12½

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	11½	11¾
Clear plates	10½	10¾
Jowl butts	10½	10¾
Square jowls	11¾	12¾

FUTURE PRICES

MONDAY, APRIL 29, THROUGH THURSDAY, MAY 2, 1946

LARD	Open	High	Low	Close
May				14.05b
July				14.05b
Sept.				14.05b
Oct.	No bids or offerings			

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Apr. 29	14.05b	13.05b	12.75n
Apr. 30	14.05b	13.05b	12.75n
May 1	14.05b	13.05b	12.75n
May 2	14.05b	13.05b	12.75n
May 3	14.05b	13.05b	12.75n

Packers' Wholesale Prices

Refined lard tierces, f.o.b. Chicago C. L. 14.80

Kettle rend., tierces, f.o.b. Chicago C. L. 15.30

Leaf, kettle rend., tierces, f.o.b. Chicago C. L. 15.05

Neutral, tierces, f.o.b. Chicago C. L. 15.80

Shortening, tierces, (North) c.a.f. 16.50

Shortening, tierces, (South) c.a.f. 16.25

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium, sulphate, bulk, per ton, basis ex-vessel Atlantic ports $29.20

Blood, dried, 16% per unit 5.53

Unground fish scrap, dried, 11% ammonia, 16% B.P.L., f.o.b. fish factory ..... 4.75 & 10c

Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot 55.00

May shipment 55.00

Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories ..... 4.00 & 50c

Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports 30.00

in 200-lb. bags 32.40

in 100-lb. bags 33.00

Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk ..... 4.25 & 10c

Feeding tankage, unground, 10-12% ammonia, 15½ B. P. L., bulk 5.53

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works $42.00

Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works 40.00

Superphosphate, bulk, f.o.b. Baltimore, 19% per unit ..... .05

Dry Rendered Tankage

45/50% protein, unground ..... $ 1.25

EASTERN FERTILIZER MARKETS

New York, May 1, 1946

The shortage of packinghouse by-products is now becoming rather acute due to the low production. Some meat packers are still shut down and others are operating in a limited way. There is a general shortage of fertilizer materials and while the season is pretty well over in most sections, shipments are still going forward for use in the late crops.

CORN-HOG RATIO

For the week ended April 20 at Chicago, corn-hog price ratio based on all hog purchases was 12.5 and based on barrows and gilts was 12.5. No. 3 yellow corn on that date was $1.185 per bu. A year earlier the ratio for all purchases was 12.7 and for barrows and gilts was 12.8. No. 3 yellow corn was quoted at $1.115.



30 Years' experience serving the meat packing industry

It is not surprising that Montgomery Elevator Company is first choice among leading meat packers and cold storage warehouses when elevator installations are contemplated. We understand the problems and needs of the industry — elevator equipment designed to do the job and built to withstand the chemical action of brine, blood, animal acids and vapors.

Best proof of Montgomery Elevator performance is our continuously growing list of customers in the packing industry and the fact that our first customer, way back in 1913, is still one of our best. We have made over 200 installations for this one customer, one of the world's leading packing companies, during this 30 year period.

If you are planning a specific project, Montgomery Elevator Company invites you to take advantage of the wealth of experience gained in meeting the exact requirements of scores of Packers. Write Dept. N-22.

MONTGOMERY Elevator COMPANY

HOME OFFICE • MOLINE, ILLINOIS

Branch Offices and Agents in Principal Cities

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—There are no signs of relief in the tallows and grease market with supplies at an extremely low level and many users operating on only a part time basis. Increased slaughter of hogs and prospects of further gains in kill for the next few weeks may increase the production of grease somewhat, but with average live weights running sharply under a year ago the upturn will be small. However, while there may be better yields in the offing, traders point out that they will be at the expense of production later in the summer, for it is felt that heavier hog runs now will mean substantially reduced numbers during the summer months. Meanwhile, cattle slaughter remains light. Action has been taken against black market operators in the East, with the result that some decline was seen in live prices. However, rather than accept lower prices, farmers immediately pared live runs sharply.

The scattered business reported this week included fancy tallow at 8⅞c; choice, 8¾c; special, 8½c, and all other grades at permitted maximums. Grease sales included choice white at 8⅞c; A-white, 8¾c; B-white, 8½c, and yellow at 8⅜c.

NEATSFOOT OIL.—Output is reported to be at the lowest level in many months and the slim supply is clearing at steady ceiling prices.

OLEO OIL.—Orders for oleo oil are going over unfilled. Not even small lot sales are reported and firm bids fail to attract any offerings.

STEARINE.—This market is devoid of offerings, and quotations are holding at permitted maximums.

GREASE OIL.—Demand exceeds supply and the market is well sold up. No. 1 oil is 14c; prime burning, 15¼c, and acidless tallow oil, 13½c.

VEGETABLE OILS

No decided change was registered in vegetable oil markets this week, limited supplies restricting trading with apparent demand very broad. Most business is confined to shipments of oils against old contracts; there is little hope of any improvement in volume of trading until later in the year. While the available supply continues very light, there are few complaints that the scarcity is so acute that operations are being curtailed.

SOYBEAN OIL.—The majority of crushing plants are not operating and there is little hope of any increased sales of beans until the planting season is over. Most oil now moving is being applied against previous contracts and new sales are lacking.

PEANUT OIL.—Demand is unsatisfied in the peanut oil market, with practically no new business reported. Quotations remain firm at full ceiling levels.

OLIVE OIL.—A small shipment of olive oil was received in the East from Africa, but was rebilled for shipment to other countries. Meanwhile, the market is void of action and imports are still awaited. However, olive oil production in the principal producing countries of the Mediterranean basin for the 1945–46 period is smallest in 15 years, so there is little hope of any large imports to this country.

CORN OIL.—With a big share of the corn now going to the government, crushings are extremely light and little or no oil is being placed for sale. Firm prices continue to be quoted.

COTTONSEED OIL.—The spot market continues in the doldrums and the futures trade is inactive. Field work in the South is reported to be well under way and some cultivation is reported. Most crushing mills are now closed because of the scarcity of seed.

BY-PRODUCTS MARKETS

Blood

	Unit Ammonia
Unground, loose	$3.25*

Digester Feed Tankage Materials

Unground, per unit ammonia	$3.35
Liquid stick, tank cars	2.6

Packinghouse Feeds

	Carlots, per ton
65% digester tankage, bulk	$78.25
60% digester tankage, bulk	71.94
55% digester tankage, bulk	65.60
50% digester tankage, bulk	60.25
45% digester tankage, bulk	54.88
50% meat, bone meal scraps, bulk	70.00
†Blood-meal	89.45*
Special steam bone-meal	50.00@55.00

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	$35.00@36.00
Steam, ground, 2 & 26	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	$ 3.85@ 4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground *55% protein or less	$1.25
*55 to 75% protein	1.25

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	$1.60*
Hide trimmings (green salted)	.80
Sinews and pizzles (green, salted)	.35
	Per ton
Cattle jaws, skulls and knuckles	$45.00‡
Pig skin scraps and trim, per lb.	7¼@7½

Bones and Hoofs

	Per ton
Round shins, heavy	$70.00@80.00
light	70.00
Flat shins, heavy	65.00@70.00
light	60.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	nominal
Hoofs, house run, assorted	40.00@45.00
Junk bones	126.00

Animal Hair

Winter coil dried, per ton	$ 60.00
Summer coil dried, per ton	35.00@37.50‡
Winter processed, black, lb.	9
Cattle switches	4 @ 4½
Winter processed, gray, lb.	8

*Denotes ceiling price, f.o.b. shipping point.
†Based on 15 units of ammonia.
‡Delivered Chicago.

Willibald Schaefer Company

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AMERICAN MEAT INSTITUTE ASSOCIATE MEMBER: NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

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TELETYPE
WESTERN UNION PHONE

HIDES AND SKINS

Two local packers clear very light offerings of hides—Others awaiting full figures—Small packer and country markets well sold up—Expect some unfilled permits.

Chicago

PACKER HIDES.—Activity on the opening day of the week, when the new buying permits became valid for trading, centered mostly on the small packer and country hide market. Buyers and traders appeared to be reconciled to the fact that packer hide offerings would be scarce this month, in view of the wide publicity given recently to the reduced slaughter at many points, because of packers' inability to buy cattle in competition with "black market" killers and remain in compliance with OPA regulations.

Around mid-week, two local packers cleared their small offerings of April hides at full ceiling prices. Another packer indicates a desire to withhold trading until next week, when total figures for the month are available; and, except for possibly a few heavy cows, very light offerings of hides are expected from the fourth packer. Supplies from the larger outside packers were also light this month, for the same reason, and are reported about cleaned up. The Association cleared its hides early in the week.

While the new slaughter quota regulations have been in effect only a short week, apparently the trade in general is not very hopeful that they will bring much improvement in the present cattle situation, despite the pressure to liquidate cattle induced by the recent announcement of the Department of Agriculture that they will meet the "black market" price and pay farmers a "bonus" of 30c per bushel for corn over the near future, in order to secure grain for delivery to Europe. Neither did the Secretary of Agriculture appear too proud a father of the quota regulations in his testimony before the Senate banking committee on Wednesday, when he said they represented a final effort at control of the situation and that, if they did not work over a period of 90 days, the only alternative would be to abandon price controls on meats.

Federally inspected cattle kill for the week ended April 27 was estimated by the USDA Meat Board at 145,000 head, as compared with 142,000 for the previous week, but 37 per cent below the 230,000 reported for same week a year ago. Calf kill was estimated at 98,000 head, unchanged from previous week, but 16,000 under same week last year.

OUTSIDE SMALL PACKER.—The outside small packer market has been well combed over, with all sales being reported at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands; bulls sold at 11½c for natives and 10½c for branded bulls. A great many better known productions were lined up for regular buyers and moved as soon as permits were released. Local traders report the market generally well sold up, especially in this section, with urgent inquiries for more hides.

PACIFIC COAST.—Trading is under way in the Pacific Coast market, with supplies very short and moving at the local ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points. Quite a few small productions are reported moving but some larger killers indicate they will have little or nothing to offer this month.

FOREIGN WET SALTED HIDES.—No trading has been reported recently from the South American market, although some local business has probably transpired. Local tanners and Mexican buyers had out-priced buyers for the group operating under the International Hide, Skin & Leather Commission ceilings, and a Russian buying commission is now reported to be in that market, although there has been no news as to prices they will pay.

COUNTRY HIDES. — The country market has been active all week, with buyers taking hides up to 60/65 lb. early in the week at the full ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less; country bulls moved at 11@11½c, basis natives. The export movement a few weeks back is said to have cleared the accumulation of heavy hides and market is apparently tight now, with orders in the market for all-weights at the ceiling and offerings reported comparatively scarce.

CALFSKINS. — No packer calfskin trading has been reported as yet, packers usually deferring action until the second week. Market is tight at the ceiling of 27c for heavies and 23½c for lights under 9½ lbs., and bulk of current light production is expected to move on New York selection.

City calfskins are strong at the ceiling of 20½c for 8/10 lb., and 23c for 10/15 lb. Most collectors have disposed of their light offerings quietly, usually on New York selection. Country calfskins are selling at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are wanted at $1.43, selected.

KIPSKINS.—Very light offerings of packer kipskins are expected next week. Market is strong at the maximum of 20c for 15-30 lb. natives and 17½c for brands; most actual sales will be on New York selection.

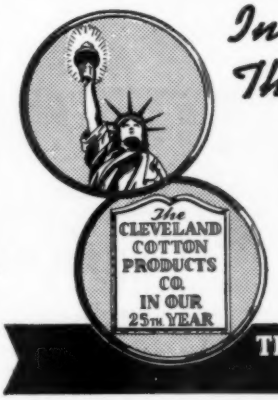
Very light offerings of city kipskins moved quietly this week, usually on New York selection; on a per pound basis, market is strong at 18c for 15-30 lb. natives and 17c for brands. Country kips are selling at 16c, flat, f.o.b. shipping points.

Packer regular slunks are in strong demand at the top of $1.10, flat, and hairless at 55c, flat.

SHEEPSKINS.—OPA has announced by Amend. 80 to Rev. Supplementary Regulation No. 11, effective May 6, that price control is suspended on the dressing, dyeing and processing of fur skins and peltries that have been suspended earlier from price control. Several cars of packer shearlings were reported this week at the full ceiling, No. 1's at $2.15, No. 2's $1.90, and No. 3's $1.00; one car 2's and 3's sold same basis; a few clips were also reported at $3.35@3.50, usually around the top. Pickled skins are scarce, although being allocated now; market quoted $7.75@8.00 per doz. packer production, with some houses sold up through this month. Couple Iowa packers are reported to have moved packer wool pelts, with no details as to prices disclosed; market had been quoted $3.90@4.00 per cwt. liveweight basis but offerings are light now and it is intimated that bid of $4.05 per cwt. was unfilled.

New York

PACKER HIDES.—There has been a light movement of New York packer hides at full ceiling prices this week; two packers cleared their small productions, and rather scanty offerings are expected in other quarters. Small pack-



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THE CLEVELAND COTTON PRODUCTS CO.
* CLEVELAND 14, OHIO *

er market has been active thru the week at full ceiling prices.

CALFSKINS.—Strong demand in the eastern market for all calfskins. Most collectors have cleared their small accumulation, moving 3-4's at $1.15, 4-5's $1.30, 5-7's $1.65, 7-9's $2.60, 9-12's $3.55, 12/17 kips $3.95, and 17 lb. up $4.35. No packer trading reported as yet, but packer 3-4's are strong at $1.25, 4-5's $1.40, 5-7's $1.80, 7-9's $2.80, 9-12's $3.80, 12/17 kips $4.20, and 17 lb. up $4.60.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended May 3, '46	Prev. week	Cor. week, 1945
Hvy. nat. strs.	@15½	@15½	@15½
Hvy. Tex. strs.	@14½	@14½	@14½
Hvy. butt brnd'd strs...	@14½	@14½	@14½
Hvy. Col. strs.	@14	@14	@14
Ex-light Tex. strs.	@15	@15	@15
Brnd'd cows...	@14½	@14½	@14½
Hvy. nat. cows.	@15½	@15½	@15½
Lt. nat. cows..	@15½	@15½	@15½
Nat. bulls.....	@12	@12	@12
Brnd'd bulls...	@11	@11	@11
Calfskins 23½	@27	23½ @27	23½ @27
Kips, nat	@20	@20	@20
Kips, brnd'd....	@17½	@17½	@17½
Slunks, reg....	@1.10	@1.10	@1.10
Slunks, hrls....	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls.....	@11½	@11½	@11½
Brnd'd bulls...	@10½	@10½	@10½
Calfskins 20½	@23	20½ @23	20½ @23
Kips, nat.....	@18	@18	@18
Slunks, reg....	@1.10	@1.10	@1.10
Slunks, hrls....	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. strs.....	@15	@15	@15
Hvy. cows.....	@15	@15	@15
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls 11	@11½	10½ @11	@11½
Calfskins 16	@18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides 6.50	@8.00	6.50@8.00	6.50@8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlgs..	@2.15	@2.15	2.00@2.15
Dry pelts.....24½	@25½	24½@25½	24 @24½

WEEK'S CLOSING MARKETS

MEAT CONSUMPTION STATISTICS

Apparent consumption—Total—(thousands of pounds, dressed weight basis)

	Feb., 1946	Feb., 1945	2 mos., 1946	2 mos., 1945
Beef and veal	543,843	619,118	1,010,739	1,299,365
Pork (carcass wt.)..	831,492	451,085	1,670,543	1,254,813
Lamb and mutton ...	102,496	69,346	164,620	160,557
Total[2] ..1,477,831		1,139,549	2,845,902	2,714,735
Pork, excl. lard	668,678	357,274	1,317,778	951,706
Lard[3]	102,417	31,802	229,419	160,768

Apparent consumption—Per capita (pounds)

Beef and veal	3.84	4.42	7.14	9.28
Pork (carcass wt.)..	5.88	3.22	11.82	8.97
Lamb and mutton ...	.72	.50	1.16	1.15
Total ..	10.44	8.14	20.12	19.40
Pork, excl. lard	4.73	2.55	9.32	6.80
Lard[3]	.72	.23	1.62	1.15

[1]Based on Federally inspected slaughter. Includes shipments to our armed forces, but excludes lend-lease shipments. [2]Totals based on unrounded numbers. [3]Includes rendered pork fat.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during March, 1946, with comparisons:

	Mar., 1946 Per-cent	Feb., 1946 Per-cent	Mar., 1945 Per-cent
Cattle—			
Steers	55.5	46.7	53.2
Heifers	11.6	14.2	11.7
Cows	29.7	36.2	31.6
Cows and heifers.....	41.3	50.4	45.3
Bulls and stags.....	3.2	2.9	3.5
Canners and cutter.....	7.4	8.9	10.1
Hogs—			
Sows	8.0	9.3	5.6
Barrows and gilts.....	91.6	90.3	93.4
Stags and boars.....	.4	.4	1.0
Sheep and lambs—			
Lambs and yrlgs.....	95.4	89.3	90.4
Sheep	4.6	10.7	9.6

FRIDAY'S CLOSING

Provisions

Major market centers have received moderate to heavy runs of hogs this week, but prices have held at ceiling levels. A few more items are being offered for sale, but the supply is still too small to satisfy the broad demand.

Cottonseed Oil

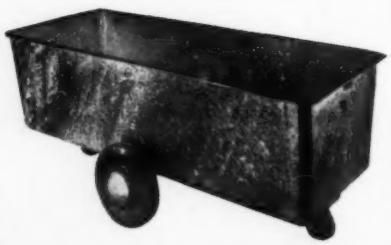
May 14.31b; July 14.31b; Sept., Oct. and Dec. 14.31b.

EXPORTS AND IMPORTS OF MEATS

	Feb., 1946 lbs.	Feb., 1945 lbs.
Exports (domestic):		
Beef & veal, fresh or frozen.....32,195,706		681,601
Beef & veal, pickled or cured.....	436,895	310,400
Beef, canned 17,581,648		30,405
Total beef & veal....50,214,249		1,012,734
Lamb and mutton.....	1,093,537	2,830,000
Pork:		
Fresh or frozen.....	1,670,193	71,288,000
Cumberland & Wiltshire sides	...	1,251,334
Hams & shoulders, cured	504,911	13,653,000
Bacon	122,225	2,840,733
Pickled or salted.....	1,539,028	15,714,317
Canned	4,385,575	8,413,000
Total pork	8,221,932	113,162,149
Lard, including neutral lard 47,974,969		76,773,522
Sausage	7,686,579	13,066,477
Sausage ingredients	131,373	70,000
Imports (for consumption):		
Beef, fresh or frozen.....	447,027	304,794
Veal, fresh or frozen....	1,233	...
Beef & veal, pickled or cured.....	1,057,693	1,371,910
Beef, canned	84,312	3,547,200
Total beef & veal....	1,590,265	5,223,904
Lamb and mutton.....	...	3,000
Pork, fresh and frozen...	38	3,561
Hams, shoulders & bacon.	621	3,276
Pork, other, pickled or salted	18,100	25,057
Total pork	18,759	32,894

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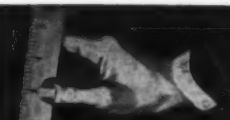
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LIVESTOCK MARKETS *Weekly Review*

LIVESTOCK WEIGHTS AND COSTS

New high average costs were paid by federally inspected packers during March with all species registering definite advances over a month earlier, the Department of Agriculture revealed this week.

The sharpest price upturn for any class during the month was on all cattle where the cost was figured at $13.85, compared with $13.08 a month earlier and $13.13 a year before. The steer average at $15.52 was also up noticeably; during the same time a year ago the cost was only $14.79. The average cost of hogs and calves was also greater than a year ago, but sheep and lamb prices were down slightly.

The following table shows average cost of livestock during March, 1946, compared with the same time a year ago:

	Mar., 1946	Mar., 1945
Cattle	$13.85	$13.13
Steers	15.52	14.79
Calves	13.36	12.91
Hogs	14.70	14.57
Sheep and lambs	14.26	14.94

The average live weights of hogs reflected shorter feeding periods due to feed uncertainties. Weight for March was 248.6 lbs. against 251.1 lbs. a year ago. Calf weights were also down, but the average weights of all other classes were slightly heavier.

The following table shows average weights of livestock slaughtered with comparisons:

	Mar., 1946 lbs.	Mar., 1945 lbs.
Cattle	991.7	971.5
Steers	995.4	990.7
Calves	140.1	162.4
Hogs	248.6	251.1
Sheep and lambs	99.7	97.9

Packer investments for livestock continued to run high, even though slaughter of cattle was under a year earlier. Hog costs for the month totaled $132,857,000, compared with $127,085,000 a year earlier. Cost of cattle was $124,125,000 against $154,668,000 a year previous when kill was 25 per cent heavier.

MEAT OUTPUT GAINS AS HOG SLAUGHTERING SHOWS SPRING BULGE

Meat production under federal inspection for the week ended April 27 totaled 240,000,000 lbs., the U. S. Department of Agriculture Meat Board reported at Washington. This was 9 per cent more than the 221,000,000 lbs. in the preceding week but 11 per cent below the 270,000,000 lbs. produced during the corresponding week of last year.

Hog slaughter was estimated at 918,000 head, 12 per cent above the 822,000 head slaughtered during the preceding week, and 19 per cent above the 773,000 for the same week in 1945. Estimated production of pork was 136,000,000 lbs., which was 13 per cent above the 120,000,000 lbs. last week and also 13 per cent above the 121,000,000 lbs. for the corresponding week last year.

Slaughter of cattle under federal inspection was estimated at 145,000 head, 3,000 head above the 142,000 a week earlier, but 85,000 or 37 per cent below the 230,000 a year ago. Beef production was calculated at 78,000,000 lbs., 2,000,000 lbs. over last week but 44,000,000 lbs. below the 122,000,000 lbs. a year ago.

Calf slaughter was estimated at 98,000 head, the same as last week but 16,000 below the corresponding week last year. Output of inspected veal for the three weeks under comparison was figured at 8,000,000, 8,000,000 and 10,000,000 lbs., respectively.

The number of sheep and lambs slaughtered for the week was estimated at 413,000 head, 12 per cent above the 370,000 for the preceding week and 10 per cent above the 375,000 for the same period last year. Production of inspected lamb and mutton amounted to 18,000,000 lbs. This compares with 17,000,000 lbs. for the preceding week and 17,000,000 lbs. for the corresponding week last year.

LIVESTOCK AT 67 MARKETS

Receipts in March, 1946, local kill, shipments, as reported by the War Food Administration, Office of Production & Marketing Administration.

	Receipts	Local slaughter	Shipments
CATTLE			
Mar., 1946	1,485,983	592,296	894,51
Mar., 1945	1,637,551	796,137	838,39
5-yr. Mar. av.	1,347,609	743,939	591,98
CALVES			
Mar., 1946	434,032	258,834	165,45
Mar., 1945	464,140	307,966	151,06
5-yr. Mar. av.	442,854	282,970	152,01
HOGS			
Mar., 1946	2,211,463	1,397,984	813,58
Mar., 1945	2,083,444	1,410,025	671,56
5-yr. Mar. av.	3,045,284	2,223,071	815,96
SHEEP AND LAMBS			
Mar., 1946	1,753,101	1,019,375	744,34
Mar., 1945	1,725,050	1,045,541	690,16
5-yr. Mar. av.	1,684,915	991,157	695,94

FORM MARKETING GROUP

The board of directors of the Independent Livestock Marketing Association of Ohio, Columbus, announced at a recent meeting the election of Col. Robert W. Hughes as executive secretary of the association. The association was formed for the purpose of co-ordinating the activities of various persons and organizations marketing or interested in marketing livestock in the state of Ohio or elsewhere. The association expects to serve its members on any matters relating to the livestock industry.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on May 2, 1946, reported by Office of Production & Marketing Administration:

HOGS (quotations based on hard hogs):	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.	$14.25-14.85	$	$	$	$
140-160 lbs.	14.50-14.85	14.80 only	14.50 only	14.25-14.50	14.60 only
160-180 lbs.	14.85 only	14.80 only	14.50 only	14.45-14.55	14.60 only
180-200 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
200-220 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
220-240 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
240-270 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
270-300 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
300-330 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
330-360 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
Medium:					
160-220 lbs.	13.50-14.85	14.25-14.80	14.00-14.50	14.25-14.55	14.25-14.60
SOWS:					
Good and Choice:					
270-300 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
300-330 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
330-360 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
360-400 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
Good:					
400-450 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
450-550 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
Medium:					
450-550 lbs.	11.50-13.50	13.25-14.05	13.25-13.75	13.60-13.80	13.60-13.85
PIGS (SLTR.):					
Medium to Choice:					
90-120 lbs.	12.00-14.85	14.25-14.80			
SLAUGHTER CATTLE, VEALERS, AND CALVES:					
STEERS, Choice:					
700- 900 lbs.	16.50-17.50	16.25-17.25	16.00-17.00	16.25-17.25	16.50-17.50
900-1100 lbs.	17.00-17.75	16.25-17.25	16.25-17.25	16.25-17.40	16.75-17.70
1100-1300 lbs.	17.25-18.00	16.50-17.50	16.50-17.50	16.35-17.40	16.75-17.70
1300-1500 lbs.	17.25-18.00	16.50-17.50	16.50-17.50	16.65-17.40	16.75-17.70
STEERS, Good:					
700- 900 lbs.	15.50-16.50	14.75-16.25	14.75-16.00	15.00-16.25	14.50-16.75
900-1100 lbs.	16.00-17.00	15.00-16.25	15.00-16.35	15.25-16.35	14.75-16.75
1100-1300 lbs.	16.25-17.25	15.25-16.50	15.25-16.35	15.35-16.35	14.75-16.75
1300-1500 lbs.	16.25-17.25	15.50-16.50	15.35-16.35	15.50-16.50	14.75-16.75
STEERS, Medium:					
700-1100 lbs.	13.75-16.00	12.75-15.00	12.25-14.85	12.75-15.00	12.00-14.75
1100-1300 lbs.	14.00-16.25	13.00-15.50		14.00-15.00	12.25-14.75
STEERS, Common:					
700-1100 lbs.	11.50-14.00	11.00-13.00	10.50-12.00	11.25-12.50	10.25-12.25
HEIFERS, Choice:					
600- 800 lbs.	16.25-17.25	16.25-17.25	15.75-16.75	16.00-17.00	16.00-17.25
800-1000 lbs.	16.75-17.65	16.50-17.50	16.00-17.00	16.25-17.25	16.25-17.50
HEIFERS, Good:					
600- 800 lbs.	15.50-16.25	14.50-16.25	14.25-15.50	14.75-16.00	14.00-16.25
800-1000 lbs.	15.75-16.75	14.75-16.50	14.25-15.75	15.00-16.25	14.00-16.25
HEIFERS, Medium:					
500- 900 lbs.	12.50-15.50	11.75-14.50	11.25-14.25	12.00-14.50	11.50-14.00
HEIFERS, Common:					
500- 900 lbs.	10.50-12.50	10.50-11.75	10.25-11.00	10.50-12.00	9.50-11.50
COWS, All Weights:					
Good	13.25-14.50	12.75-14.50	12.25-14.25	12.50-14.00	12.00-13.75
Medium	12.25-13.25	10.50-12.75	10.75-12.25	10.75-12.50	10.00-12.00
Cutter & Com.	7.50-12.25	8.25-10.50	7.75-10.75	8.25-10.75	8.00-10.00
Canner	7.00- 7.50	7.00- 8.25	7.00- 7.75	7.00- 8.25	7.00- 8.00
BULLS (Ylgs. Excl.), All Weights:					
Beef, good	13.50-14.75	13.75-14.50	13.00-13.85	13.50-14.00	12.75-13.85
Sausage, good	12.50-13.50	12.75-13.75	12.25-13.00	12.75-13.50	11.50-12.75
Sausage, med.	11.75-12.50	11.50-12.75	11.25-12.25	11.50-12.75	10.50-11.50
Sausage, cut. & com.	10.00-11.75	9.00-11.50	9.00-11.25	9.00-11.50	8.50-10.50
VEALERS:					
Good & choice	13.50-16.50	12.50-16.75	13.00-15.00	14.50-17.50	13.50-16.00
Com. & med.	9.00-13.50	9.50-12.50	9.50-13.00	9.50-14.50	9.00-13.50
Cull	7.50- 9.00	6.50- 9.50	8.00- 9.50	6.50- 9.50	6.00- 9.00
CALVES:					
Good & choice	13.00-14.50	13.00-15.50	12.00-14.50	13.50-16.00	
Com. & med.	10.00-13.00	9.50-13.00	9.50-12.00	9.50-13.50	
Cull	8.00-10.00	6.50- 9.50	8.00- 9.50	6.50- 9.50	
SLAUGHTER LAMBS AND SHEEP:					
LAMBS (Wooled):					
Good & choice	16.00-16.25	15.75-16.25	15.25-15.75	14.75-15.75	15.00-15.90
Med. & good	14.25-15.75	13.50-15.25	13.25-15.00	13.25-14.50	12.75-14.75
Common	11.50-13.25	11.00-13.00	11.00-12.75	12.00-13.00	10.00-12.50
LAMBS (Shorn):					
Good & choice	15.25-15.65	14.50-15.25	14.00-15.25	14.25-14.75	14.25-14.75
Med. & good	13.00-14.50	12.75-14.50	12.50-14.00	12.75-14.00	12.25-14.00
Common		10.25-12.25			10.00-12.00
EWES:					
Good & choice	7.25- 7.75	7.00- 7.50	8.25- 8.75	8.25- 8.75	7.50- 8.75
Com. & med.	5.50- 7.00	5.50- 6.75	6.50- 8.00	7.00- 8.00	5.75- 7.25

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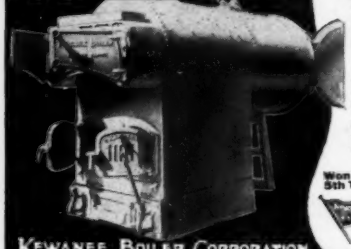
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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended April 27, 1946.

CATTLE

	Week ended Apr. 27	Prev. week	Cor. week, 1945
Chicago†	4,716	4,519	19,060
Kansas City	5,108	5,698	13,514
Omaha*	8,149	7,556	20,074
East St. Louis	1,466	2,029	7,723
St. Joseph	1,939	1,752	4,858
Sioux City	5,122	5,467	9,993
Wichita*	524	681	2,034
Philadelphia	2,349	3,487	2,441
Indianapolis	166	367	506
New York & Jersey City	10,067	10,644	11,235
Okla. City*	970	497	2,315
Cincinnati	5,582	5,608	4,112
Denver	3,572	3,902	6,175
St. Paul	8,474	7,726	11,852
Milwaukee	2,955	2,412	2,524
Total	61,159	62,345	118,436

*Cattle and calves.

HOGS

Chicago	84,645	64,441	62,299
Kansas City	27,293	21,548	27,473
Omaha	35,986	23,562	30,003
East St. Louis[1]	59,772	61,652	49,885
St. Joseph	22,252	16,463	9,767
Sioux City	28,334	23,562	21,933
Wichita	3,951	3,205	2,776
Philadelphia	10,734	11,618	8,952
Indianapolis	19,735	15,631	18,802
New York & Jersey City	39,738	42,602	37,212
Okla. City	7,659	6,546	6,293
Cincinnati	17,262	14,060	11,912
Denver	10,943	8,410	9,490
St. Paul	28,208	20,397	19,710
Milwaukee	4,492	3,245	3,534
Total	401,009	336,962	320,041

[1]Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago†	28,295	15,180	20,734
Kansas City	23,682	19,178	29,270
Omaha	18,051	15,666	33,722
East St. Louis	7,142	2,504	7,822
St. Joseph	14,652	9,025	19,373
Sioux City	7,517	6,397	7,367
Wichita	7,887	2,854	2,826
Philadelphia	2,829	3,890	2,993
Indianapolis	2,146	864	650
New York & Jersey City	37,634	38,940	33,310
Okla. City	14,860	4,914	4,717
Cincinnati	228	243	6
Denver	13,819	14,892	11,256
St. Paul	6,370	5,423	3,968
Milwaukee	1,196	352	906
Total	186,817	140,322	178,920

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, April 29, 1946:

CATTLE:

Steers, gd. & ch.	$18.00@18.60
Cows, com. & med.	11.50@14.00
Cows, can. & cut.	8.00@10.00
Bulls, com. & gd.	12.00@14.50

CALVES:

Vealers, gd. & ch.	$ 18.60
Calves, med. to gd.	14.00@16.50

HOGS:

Gd. & ch.	$15.30

LAMBS:

Lambs, med. to ch.	$17.50@18.25
Ewes, med. to gd.	nom.

Receipts of salable livestock at Jersey City and 41st St., New York market for week ended April 27, 1946:

	Cattle	Calves	Hogs*	Sheep
Salable	736	1,035	246	457
Total (incl. directs)	7,572	9,067	22,291	23,031
Previous week:				
Salable	726	779	184	1,953
Total (incl. directs)	6,056	7,204	22,966	33,627

*Includes hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., May 2—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were generally steady for the week.

Hogs, good to choice:

160-180 lb.	$13.75@14.6
180-240 lb.	14.20@14.6
240-330 lb.	14.20@14.6
330-360 lb.	14.20@14.6

Sows:

270-330 lb.	$13.45@13.7
400-550 lb.	13.40@13.7

Receipts of hogs at Corn Belt markets, for the week ended May 2, were as follows.

	This week	Same day last wk.
Apr. 26	34,800	23,0
Apr. 27	31,400	13,5
Apr. 29	43,200	38,4
Apr. 30	35,000	37,0
May 1	33,900	30,0
May 2	32,400	30,5

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended April 27 were reported to be as follows:

AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Apr. 27	228,000	397,000	235,0
Apr. 20	232,000	328,000	230,0
1945	291,000	299,000	305,0
1944	250,000	724,000	281,0
1943	234,000	537,000	284,0

AT 11 MARKETS,

WEEK ENDED:	Hogs
Apr. 27	227,0
Apr. 20	254,0
1945	242,0
1944	580,0
1943	422,0

AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Apr. 27	165,000	285,000	180,0
Apr. 20	159,000	210,000	175,0
1945	191,000	198,000	195,0
1944	172,000	513,000	174,0
1943	162,000	359,000	187,0

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during March, 1946, bought at stockyards and direct, as reported by USDA.

	Mar., 1946 Per-cent	Feb., 1946 Per-cent	Mar. 19 Per-cent
Cattle—			
Stockyards	73.5	73.0	77.1
Other	26.5	23.0	22.9
Calves—			
Stockyards	53.5	50.8	53.3
Other	46.5	49.2	46.7
Hogs—			
Stockyards	36.8	32.6	38.9
Other	63.2	67.4	61.1
Sheep and lambs—			
Stockyards	55.2	57.9	59.7
Other	44.8	42.1	39.3

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 27, 1946, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 1,604 hogs; Swift, 97 hogs and 1,295 shippers; Wilson, 2,049 hogs; Agar, 1,742 hogs; Shippers, 7,140 hogs; Others, 17,227 hogs.

Total: 4,716 cattle; 1,720 calves; 29,868 hogs; 28,295 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	251	130	541	5,841
Cudahy	242	181	408	6,724
Swift	305	225	429	5,475
Wilson	143	115	422	1,874
Kornblum.	647	...	...	...
Others	2,445	592	3,816	15,696
Total	10,238	1,243	5,616	35,610

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	2,613	4,369	11,994
Cudahy	1,761	3,071	3,281
Swift	1,862	2,734	4,863
Wilson	659	2,913	...
Independent	...	1,187	...
Others	...	9,037	...

Cattle and calves: Eagle, 133; Greater Omaha, 333; Hoffman, 111; Rothschild, 413; Roth, 400; South Omaha, 1,619; Kingan, 215; Merchants, 146.

Total: 10,265 cattle and calves; 23,311 hogs and 20,138 sheep.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	...	...	411	4,019	2,751
Swift	67	818	3,130	3,970
Hunter	...	...	...	3,592	26
Krey	...	...	...	1,701	...
Heil	...	...	...	1,395	...
Laclede	...	...	...	1,896	...
Sieloff	...	...	...	421	...
Others	1,399	336	3,067	395
Shippers	5,794	4,102	12,227	108
Total	7,260	5,667	31,448	7,250

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	394	201	4,485	12,401
Armour	121	...	3,862	1,365
Others	3,401	596	2,929	2,332
Total	4,916	797	11,276	16,098

Not including 72 cattle, 33 calves, 12,689 hogs and 886 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	2,084	25	8,131	1,877
Armour	1,649	12	8,310	1,689
Swift	2,167	28	4,871	1,714
Others	1,058	...	...	...
Shippers	20,600	7	10,307	1,303
Total	27,538	72	32,219	6,583

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	120	211	2,238	7,887
Guggenheim	58	...	...	...
Dunn-Ostertag.	7	...	248	...
Dold	...	...	1,135	...
Sunflower	11	...	330	...
Others	2,088	...	1,873	38
Total	2,284	211	5,824	7,925

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	44	172	925	1,682
Wilson	81	137	747	754
Others	432	1	989	...
Total	567	310	2,661	2,436

Not including 100 cattle, 4,998 hogs and 12,424 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	203
Kahn's	40	...	4,508	...
Lorey	...	...	625	...
Meyer	...	...	3,195	...
Schlachter.	68	...	...	...
Schroth	61	...	3,301	...
National	15	...	...	...
Others	1,206	996	1,117	25
Total	1,390	996	13,561	228

Not including 4,218 cattle and 979 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	176	256	1,414	19,743
Swift	261	140	1,074	23,852
Blue Bonnet	347	17	40	...
City	96	...	127	...
Rosenthal	89	3	34	1,792
Total	969	416	2,689	45,387

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	294	51	3,183	10,838
Swift	55	14	2,847	1,806
Cudahy	10	...	1,873	2,710
Others	2,919	176	1,478	401
Total	3,278	241	9,381	15,755

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,046	1,942	11,647	2,988
Bartusch	963	...	...	...
Cudahy	789	1,392	...	474
Rifkin	803	135	...	...
Superior	1,571	...	...	...
Swift	2,302	5,290	16,556	2,908
Others	5,507	1,799	...	...
Total	13,981	10,558	28,203	6,370

TOTAL PACKER PURCHASES

	Week ended Apr. 27	Prev. week	Cor. week, 1945
Cattle	87,422	83,125	132,136
Hogs	196,057	170,628	173,969
Sheep	192,075	166,264	175,926

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Apr. 26	1,481	277	11,455	4,944
Apr. 27	678	114	7,389	2,114
Apr. 29	12,165	610	15,393	16,700
Apr. 30	5,356	897	18,742	6,724
May 1	7,770	570	15,512	2,988
May 2	3,700	300	15,000	2,000
*Wk. so far	28,991	2,385	64,647	28,512
Wk. ago	31,997	2,759	59,450	33,791
1945	42,877	3,755	41,330	29,994
1944	45,080	3,386	107,010	38,136

*Including 691 cattle, 282 calves, 36,776 hogs and 8,671 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Apr. 26	2,166	89	1,181	1,027
Apr. 27	267	...	155	...
Apr. 29	6,572	149	1,241	5,447
Apr. 30	4,002	248	2,885	1,839
May 1	5,152	186	2,169	856
May 2	3,000	100	1,500	500
Wk. so far	18,726	683	7,795	8,642
Wk. ago	23,069	999	5,813	7,041
1945	18,295	1,024	4,730	9,713
1944	19,254	304	6,398	11,227

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, May 2, 1946:

	Week ended May 2	Prev. week
Packers' purch.	23,010	23,431
Shippers' purch.	9,131	6,699
Total	32,141	30,130

CANADIAN SLAUGHTER

	Mar., 1946	Mar., 1945
Cattle	114,982	126,234
Calves	68,556	71,903
Hogs	419,451	601,317
Sheep	71,369	45,158

PACIFIC COAST LIVESTOCK

Receipts for five days ended April 26:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,812	665	467	109
San Francisco	500	80	850	2,700
Portland	1,045	205	315	980

HONEY BRAND Hams - Bacon Dried Beef

HYGRADE'S Beef - Veal Lamb - Pork

HYGRADE'S Frankfurters in Natural Casings

HYGRADE'S Original West Virginia Cured Ham Ready to Serve

HYGRADE'S Famous Corned Beef and Tongues

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CONSULT US BEFORE BUYING OR SELLING

EXECUTIVE OFFICES

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THE E. KAHN'S SONS CO.

CINCINNATI, O.

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Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

Offices

BOSTON 9—P. G. Gray Co., 148 State St.
CLEVELAND 15—Fred L. Sternheim, 801 Caxton Bldg.
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 6—Earl McAdams, 204 Walnut Place
WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.



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Aula-Special is hailed the perfect cure by wise packers from coast to coast! Send for your liberal free, working samples of Aula-Special today! Complete except for necessary salt.

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OFFICE & LABORATORY 39-17 34th ST. LONG ISLAND CITY, N. Y.

CURING COMPOUNDS, SPICES, SEASONINGS, ETC.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending April 27, 1946...	5,507	946	558
	Week previous	6,323	1,077	488
	Same week year ago.....	3,912	1,787	1,284
COWS, carcass	Week ending April 27, 1946...	1,467	1,979	262
	Week previous	1,634	1,837	342
	Same week year ago.....	1,150	1,653	412
BULLS, carcass	Week ending April 27, 1946...	72	9	20
	Week previous	76	14	5
	Same week year ago.....	201	14	79
VEAL, carcass	Week ending April 27, 1946...	8,798	591	576
	Week previous	13,402	508	521
	Same week year ago.....	7,970	754	539
LAMB, carcass	Week ending April 27, 1946...	22,953	6,946	16,667
	Week previous	35,379	7,792	8,708
	Same week year ago.....	19,522	7,152	11,822
MUTTON, carcass	Week ending April 27, 1946...	3,347	173	418
	Week previous	2,820	128	1,017
	Same week year ago.....	1,613	515	1,828
PORK CUTS, lbs.	Week ending April 27, 1946...	746,812	387,394	78,549
	Week previous	959,101	368,650	79,866
	Same week year ago.....	759,009	306,864	48,325
BEEF CUTS, lbs.	Week ending April 27, 1946...	114,921	...	...
	Week previous	189,767	...	...
	Same week year ago.....	285,330	...	...

LOCAL SLAUGHTERS

CATTLE, head	Week ending April 27, 1946...	9,984	2,349	...
	Week previous	10,644	3,487	...
	Same week year ago.....	11,109	2,441	...
CALVES, head	Week ending April 27, 1946...	7,794	1,895	...
	Week previous	8,659	1,932	...
	Same week year ago.....	9,029	2,611	...
HOGS, head	Week ending April 27, 1946...	39,738	10,734	...
	Week previous	42,602	11,618	...
	Same week year ago.....	37,480	8,952	...
SHEEP, head	Week ending April 27, 1946...	37,634	2,829	...
	Week previous	38,940	3,890	...
	Same week year ago.....	33,310	2,963	...

Country dressed product at New York totaled 7,851 veal, 15 hogs and 712 lambs. Previous week 7,922 veal, 15 hogs and 2,752 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

A moderate increase in slaughter of all classes of livestock was registered at 32 centers during the week ended April 27 when compared with a week earlier. However, processing of cattle and calves continues well under a year earlier although volume of slaughter of hogs and lambs is somewhat heavier.

NORTH ATLANTIC	Cattle	Calves	Hogs	Sheep
New York, Newark, Jersey City....	10,067	7,794	39,738	37,634
Baltimore, Philadelphia	2,738	229	20,623	1,301
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis..	8,528	2,858	52,773	6,304
Chicago, Elburn	10,440	5,135	84,645	33,959
St. Paul-Wis. Group[1]	13,782	28,307	83,162	9,312
St. Louis Area[2]	2,212	3,507	59,772	13,776
Sioux City	5,122	161	28,334	7,317
Omaha	7,008	451	35,906	18,661
Kansas City	5,106	2,415	27,293	22,982
Iowa & So. Minn.[3]	5,381	4,040	167,435	31,304
SOUTHEAST[4]	2,138	1,406	11,724	360
SOUTH CENTRAL WEST[5]	3,102	1,389	40,980	71,971
ROCKY MOUNTAIN[6]	3,478	96	11,408	13,889
PACIFIC[7]	15,725	2,320	25,284	70,520
Total	95,519	60,088	689,167	341,736
Total last week.....	94,365	59,769	608,364	308,982
Total last year.....	168,709	74,088	557,514	313,308

[1]Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. [2]Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. [3]Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. [4]Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. [5]Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. [6]Includes Denver, Colo., Ogden and Salt Lake City, Utah. [7]Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

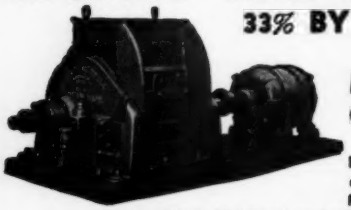
	Cattle	Calves	Hogs
Week ended April 26.....	654	196	3,410
Last week	787	85	4,350
Last year	909	321	6,474

EARLY & MOOR, INC.

Sheep, Hog and Beef Casings

BOSTON 13, MASS.

COOKING TIME REDUCED
33% BY GRINDING
IN THE
M & M HOG
CUTS RENDERING COSTS



Reduces fats, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

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Straight and Mixed Carload Shipments
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Tankage, Blood, Bonemeal, Cracklings, Hoofmeal
FRANK R. JACKLE
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Position Wanted

MANAGER-SUPERINTENDENT: Experienced, all departments—killing, processing, buying and selling. Complete knowledge cost. Handle help. Large or small plant. Available to locate anywhere. W-111, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

Help Wanted

FOOD RESEARCH EXECUTIVE FOR PRODUCT DEVELOPMENT

Must have Ph.D. in food chemistry or bacteriology. Experience must include knowledge of commercial food preparation. Should be capable of assuming full responsibility for the development of new postwar products and other food research for a large midwestern food processor and packer. Fine future opportunities.

Age to 45. Salary open to $10,000. Charge for our services is paid by the employer. Confidential treatment. Please send resume and photo to

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Motor Fleet Assistant Manager

Experienced repair and maintenance. Fleet 100 refrigerated trucks and several salesmen cars. Knowledge mechanical details, purchasing equipment, supplies, etc. Handle help. Good opportunity qualified man eventually take full charge. Give full details, age, experience, salary expected. W-113, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

PACKINGHOUSE maintenance and refrigeration man for plant located Newark area. Good opportunity for advancement. Reply fully, giving salary expected, etc. W-104, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

Eastern Sales Representative

Old established manufacturer of meat packing plant equipment requires eastern U. S. sales representative. Must be experienced in packing plant procedure. In reply state requirements and salary expected. W-66, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION SUPERINTENDENT: Wanted by large independent sausage manufacturer in midwest. Will have charge of sausage and smoked meat production. Give age and details of past experience and salary expected. Write Box W-383, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: College graduate and cost accountant who has knowledge of packing house costs. This position offers an opportunity to become assistant to the general manager if you can qualify. Plant located in the Pittsburgh district. Write full details. W-63, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Fully experienced man to become assistant export manager. Must be extremely aggressive and good correspondent. Write full details. W-92, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MECHANICAL DRAFTSMAN: With design experience, packinghouse knowledge preferable but not essential. Chicago location. Air conditioned offices and cafeteria. W-116, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Manager for small slaughtering plant, killing hogs and cattle. Must be conversant with O.P.A. and subsidy regulations. Peters Sausage Co., 5454 W. Vernor Highway, Detroit 9, Mich.

WANTED: Experienced rendering man to take charge of modern rendering plant. W-117, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale and Wanted

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meekin crackling expeller; 2-4x8 and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-4'x12' mechanical cooker; 1 #41 meat grinder; 1-#27 Buffalo silent cutter; 1-Cressy #255 and 1-Victor #3 ice breaker. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N.Y.

FOR SALE: One 1130 ton French press. Cage 30" in diameter by 50" long with one national hydraulic steam pump size 18"x1¾"x14" with stainless steel plungers. One type 301—2" Fisher hydraulic pressure governor. The above equipment is in excellent shape having been used approximately 1½ years. Price $8,500 F.O.B. cars Kearney, N. J. FS-122, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: 1 Buffalo 43B 7 knives silent cutter 250 pound capacity, excellent condition. 1 Allbright-Nell 48x26 lard roll, excellent condition. Chester Pkg. & Prov. Co. Chester, Pa.

FOR SALE: Heavy R.B. expeller, same crackling production as Duo, immediate delivery. Edward Pittock, Moylan, Pa.

WANTED TO BUY: A 3, 4 or 5 ton curb press. De Soto Candy Co., 2428 S.W. 8th St., Miami, Fla.

Plants Wanted and for Sale

FOR SALE: Small packing plant northern Michigan. Handles 150 cattle, 300 hogs, 50,000 pounds sausage weekly. Materials on hand to enlarge coolers one third. Wonderful resort country. Priced right. Selling because of ill health. FS-118, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Highly prosperous meat packing plant to settle estate. Located in central Pennsylvania. Well established and well equipped. For full information wire or write to FS-112, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

For Sale, small Mich. packing plant, new equip., operating at present at capacity. A rare opportunity. Write Box FS-124, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: State inspected, central Pennsylvania abattoir and meat processing plant, now in profitable operation. Capacity, 200 cattle, 500 hogs weekly. Price and terms upon application to Dauphin Deposit Trust Co., Executor, Harrisburg, Pa.

WANTED: Small to medium provision manufacturing facilities in New York City. Interested to purchase with or without present management remaining or take part interest. B.A.I. inspection preferred. W-57, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

PLANT WANTED: Federally permanent inspected. 200 cattle, 500 hogs, weekly capacity. Good livestock country. Railroad siding. Replies confidential. Box W-126, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sausage maker would like to buy interest in a medium size packing house or sausage factory or contact partner to take over medium size plant. W-127, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

Long established food products concern desires taking on additional lines, through part interest or purchase, with present management remaining. Principals only. Reply, stating details. W-61, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Full line of fresh or cured beef, lamb, veal and pork for distribution in Hawaiian Islands. Also complete sausage line, butchers' supplies including clothing, tools, scales, blocks, cases and a full line of market equipment. W-125, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANUFACTURERS' AGENT

Having established New York office (500 Fifth Ave.) and covering New England, New York, New Jersey, and eastern part of Pennsylvania, will represent manufacturers of packinghouse and allied equipment. Thoroughly familiar with refrigerating trade. Long experience and acquaintance in field. W-114, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Equipment for Sale

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, available for prompt shipment unless otherwise stated, at prices quoted FOB shipping points, subject to prior sale. Write for our weekly bulletins.

1—WASHER, FAT & ENTRAIL; New, shopworn, 7' long, 2' dia. cyl., with motor; all galv., roller chain drive. Lists $675. Reduced to	$ 450.00
1—HASHER-WASHER, Anco; hopper opening 18x14½"; washer cyl. 26" dia. 8' long. 10 HP motor; silent chain	900.00
6—TROLLEY ICE BUCKETS; New, for icing cars; 400# cap., galv. List $68.40. Reduced to ....Each	50.00
4—SCALES, GRAVITY-GRAM, Toledo, over & under, 30# cap....Each	75.00
1—BELLY ROLLER, "Boss" single roll, with motor	245.00
100—STEEL WHEELS, 20x3", roller bearings, for 1½" axle. New. Reduced to ....Each	3.00
1—COMBINATION CHICKEN EVISCERATING, INSPECTION & CONVEYOR TABLE; 8 sec.	425.00
1—BRINE PUMP, Fairbanks-Morse, 2" suction, 1¼" discharge; direct connected to 2 HP motor	150.00
1—COMBINATION STEAM ENGINE & A.C. GENERATOR; Blower Engine 9x8; Lincoln Generator, 112 KW, with Lincoln Exciter	1250.00
1—KETTLE, STEAM-JACKETED, 300 gal. cast iron, clean; excellent cond. 43" dia., 30" deep	150.00
1—KETTLE, STEAM-JACKETED, 200 gal. cap., good for 40# pressure	175.00
1—LARD AGITATOR, 1200# cap., water-jacketed; belt driven. Good cond.	100.00
1—MIXING UNIT, FLOUR, consisting of Horizontal Powder Mixer, 1000# cap. Flour Scale, platform type, with extra hopper; complete	700.00
1—MIXER, POWDER, Horizontal, 500# cap., spur gear drive & pulley. Dry powders; rebuilt	235.00
1—CRACKLING GRINDER, #2 Gruendler, roller bearings enclosed; pulley drive; 2 sets screens	250.00
1—SLICER, Mechanical; used for dried beef	250.00
1—SLICER, U. S. Electric Model #150; with stacker. Excellent cond.	200.00
1—GRINDER, Anco #762A; built 1943, used only few months; with 10 HP motor; starter; base on wheels; knives and plates	485.00
1—MIXER, #3 Buffalo, belt driven, with 7½ HP motor	550.00
1—SILENT CUTTER, #43A, belt-driven; no motor	250.00
1—STUFFER, Mechanical, cap. 200#	200.00
3—COOLER DOORS, 3x6, with frames, ...Each	100.00
1—HEAD FLUSHING CABINET, Anco #334; Like new. Cap. 10 heads	75.00
1—CALF HEAD FLUSHING CABINET, New, Stainless steel, 5'6" overall hgt., 24x24"; with detachable hook	229.00
1—HOG CASING CLEANER, Boss #158, without motor	300.00
1—MEASURING DEVICE for Sausage Stuffer; capacity 0 to 3 lbs.	250.00
900—DRUMS, suitable for tallow....Each	.65
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Please contact us immediately by telephone, wire or mail if you are interrested in any of the above, or in any other equipment. We also solicit your own offerings of surplus and idle equipment, as we have buyers in the market for most types of packing house equipment.

BARLIANT AND COMPANY
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Specialists in Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

Meat and Gravy

All was not lost recently when fire destroyed a quantity of meat in the Luyendyke Meat Market, Kalamazoo, Mich. Although 1,500 lbs. of ham and 500 lbs. of bacon were burned in the smokehouse fire, several hams were saved, so Peter and Sam Luyendyke, the proprietors, used them to make sandwiches which were passed out to firemen and spectators.

★ ★ ★

The waste fat drive in Cedar Grove, Ore., was swelled 200 lbs. during the past year by grease from 38 wildcats, five coyotes, ten bears, and a few skunks, all rendered by Mrs. Stella Soderstrom who got the idea when she killed a fat wildcat in her hen house. She skinned it, and traded the fat to a butcher for four cents a pound.

★ ★ ★

There is a unique restaurant service in Aylesbury, Bucks, England, which is run by the Borough Council. This municipal enterprise is doing what no other restaurant undertakes to do . . . it is actually delivering meals to the bedsides of sick people and to old-age pensioners who have difficulty in providing for themselves.

★ ★ ★

A portable electric broiler has been invented which plugs in any convenient outlet and is placed over a frying pan. When the pan is hot, chops and steaks are dropped in and the broiler does its work.

★ ★ ★

Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

We hope our readers this week include at least a few real veterans of the packing industry because we'd like to ask these fellows, "Do you remember the type of hog that dominated the market during the summer of 1908?" If your memory is reasonably good, you should—or so we would judge from an article appearing in the January 16, 1909, issue of THE NATIONAL PROVISIONER. It read in part: "Many a packer will remember the summer of 1908 for a long time to come for its soft, shrinky hogs—grass-trained hogs they were—and the price! Shrinkage from live to dressed cold weight would run from 29 to 33 per cent, which is going some when hogs are costing over 7c alive, and lard selling around 9c tierced." The writer of the article then became somewhat philosophical, observing: "There is no such thing as learning the pork packing business entirely, for no matter how well posted a man may be, he can learn something every day—if he wishes to, of course. It is the most interesting game in the world—aside from the government's periodical attempts to make it more so!" But the writer couldn't keep his thoughts from returning to the summer of 1908, about which he said: "You bought hogs apparently of good quality, but what did they yield and how did the stuff turn out in the cellar? Shrinkages were so great that there was nothing left but the squeal, which was lusty enough, there being plenty of lung room in the hog and very little fatty degeneration of the heart . . . Of course, it was not always thus—but pork packing is a great business, any way you look at it."

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